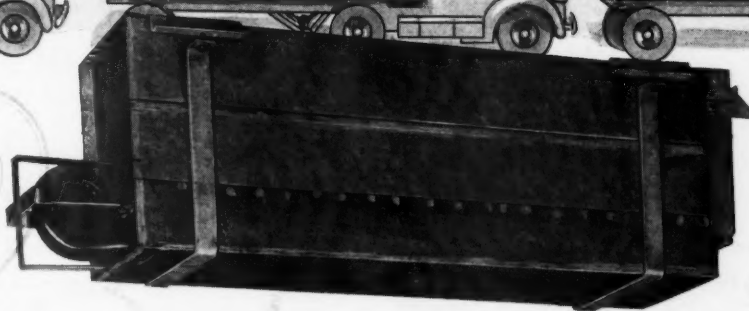
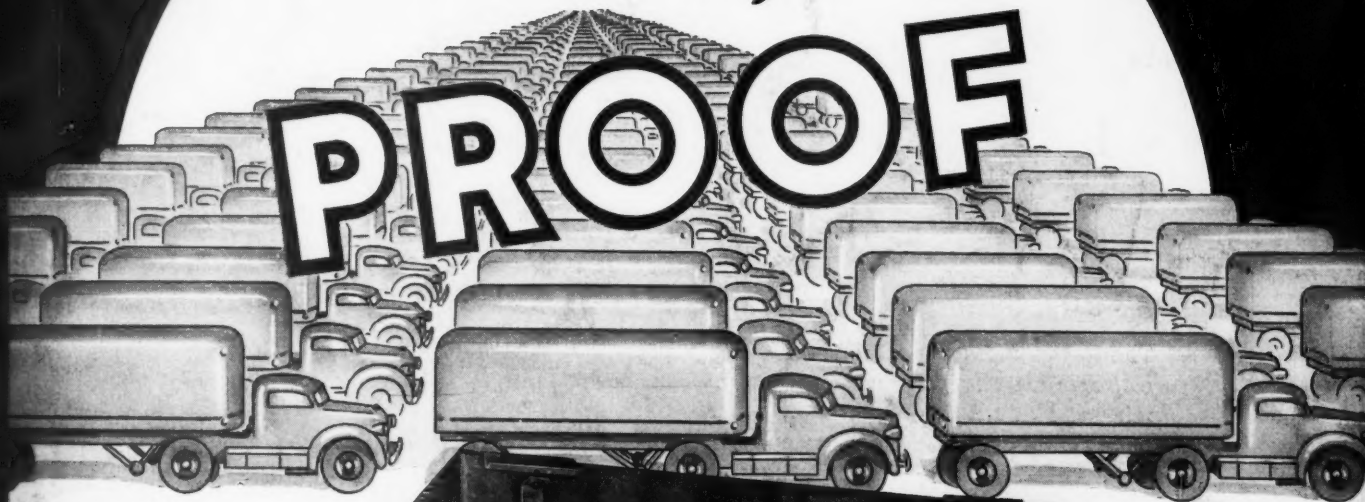


THE NATIONAL Provisioner

more than
1,000 ADDITIONAL BUNKERS
this season give

PROOF



Ever-increasing numbers of transport and peddler trucks utilize modern, compact "DRY-ICE" Bunkers. *Naturally!*—for only economical, dependable "DRY-ICE" gives your meat products refrigeration *plus* beneficial CO₂ bloom protection.

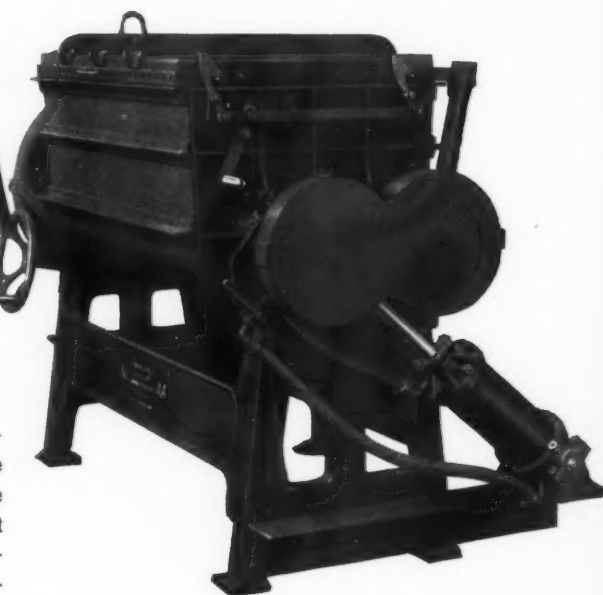
A few dollars to buy — a few minutes to install. If you don't already know what "DRY-ICE" can do for you, be sure to get the whole story. Write today.

DRY TRADE **ICE** MARK

The *Proof* of the sausage is in the mixer

Buffalo Vacuum Mixer

- Improves "mix" quality
- Cuts casing cost
- Avoids spoilage loss



The new Buffalo Vacuum Mixer is the latest, most modern development in sausage mixers. Not only does this new machine cut operating and maintenance costs, but it improves the quality of the finished product. Vacuum mixing removes all air pockets and bubbles from the mix. Thereby making the emulsion more compact and condensed permitting 20% more meat, by weight, into each casing...cutting casing costs proportionately. This saving alone soon pays for a Buffalo Vacuum Mixer. In addition, vacuum mixing gives a more perfect distribution of "cure".

A New England sausage maker who recently installed a Buffalo Vacuum Mixer states —

"We were skeptical about the claims you made for your vacuum mixer. In fact, we were

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Sales and Service Offices in principal cities

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QUALITY SAUSAGE MAKING MACHINE



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(up to 250 pounds, Steam)**

For dependable flow control in every service look to the great Crane line of 38,000 valves and fittings. There's a well-stocked Crane Branch or Wholesaler serving every industrial district.

Extra wide seating surface resists wire drawing and erosive effects of foreign matter. Tapered disc of Nickel Alloy permits fine, accurate flow regulation. Seat ring is renewable; of Exelloy, specially hardened to withstand hard wear and temperatures. Body is heavy brass; easily dismantled and re-assembled.

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PIPE • PLUMBING
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CRANE CO., GENERAL OFFICES: 836 SOUTH MICHIGAN AVENUE, CHICAGO



Milling Expeller Cake Cracklings

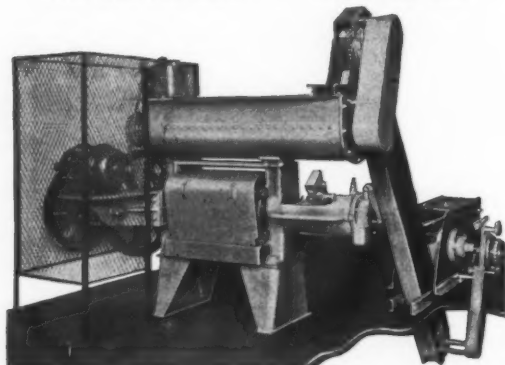
SAVES **50%** IN COST

Users of Anderson Crackling Expellers tell us that there is an approximate 50% saving on milling or grinding costs over the milling of cracklings produced by some other methods. With an Expeller, cracklings are produced in chip form, are crisp and low in grease, and low in fluff content, hence grind 50% faster. Contrast this with solid cakes produced by other methods that have to be broken up in a cake breaker or "hog." The Expeller cracklings can be passed over a fine screen before milling where from 25% to 50% of the material passes through. This increases the capacity of the mill. Mill wear is reduced because of increased grindability of Expeller cracklings.

These grinding savings together with other large savings in labor and greater production combine to produce a yearly saving of \$1000 to \$3000 on Expeller cracklings. Write today, giving the capacity of your plant.

THE V. D. ANDERSON CO.

1937 West 96th Street • Cleveland, Ohio



THE NATIONAL PROVISIONER

Volume 105

JULY 19, 1941

Number 3

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN	Editors	C. H. BOWMAN
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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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PRIZE**



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Color
DEXTROSE
helps develop and protect
Color in meat



● In fresh sausage pure Dextrose sugar protects the desired color. In all kinds of sausage Dextrose helps to develop that good color. Many meat packers are enthusiastic in their praise of Dextrose. They recognize that this pure sugar is an aid in the fixation of color. They also appreciate its economy.

CORN PRODUCTS SALES COMPANY

333 North Michigan Avenue

Chicago, Ill.

LET'S TALK PRACTICAL ECONOMY

You process and market the meat products of animals. Naturally there's a lot of waste. One of the major jobs of management is to cut down or cut out waste as much as possible.

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IT IS WASTEFUL TO PAY TOO MUCH FOR WHAT YOU DO USE.**

Are you employing practical economy in purchasing your insurance protection? Have the net costs of your policies covering you on motor vehicle liability, on workmen's compensation, general liability (business) and products been greater during the past seven years than they would have been had you become a policyholder in the Interboro Mutual Indemnity?

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HAVE YOU EFFECTED SUCH SAVINGS ON YOUR INSURANCE COSTS?

Send in the coupon which appears below. You'll learn of net premium savings that have swung many others in the meat packing and processing fields to the substantial protection afforded by Interboro.

During more than a quarter-century the Interboro has met every bona fide claim, has offered sound insurance protection, not only to many owners of fleets of trucks and large employers of labor, but to thousands of individual automobile owners.

Such savings are directly tied up with profits and with practical economy. You'll benefit by the information this coupon will bring you. Send it now and you'll agree.

INTERBORO MUTUAL INDEMNITY INSURANCE COMPANY

270 Madison Avenue, New York, N. Y.

I'll be pleased to have any information you can furnish me showing how savings have been effected on motor vehicle, workmen's compensation, general liability and product insurance costs. Send it. My present policy expires (Month)_____

Firm _____

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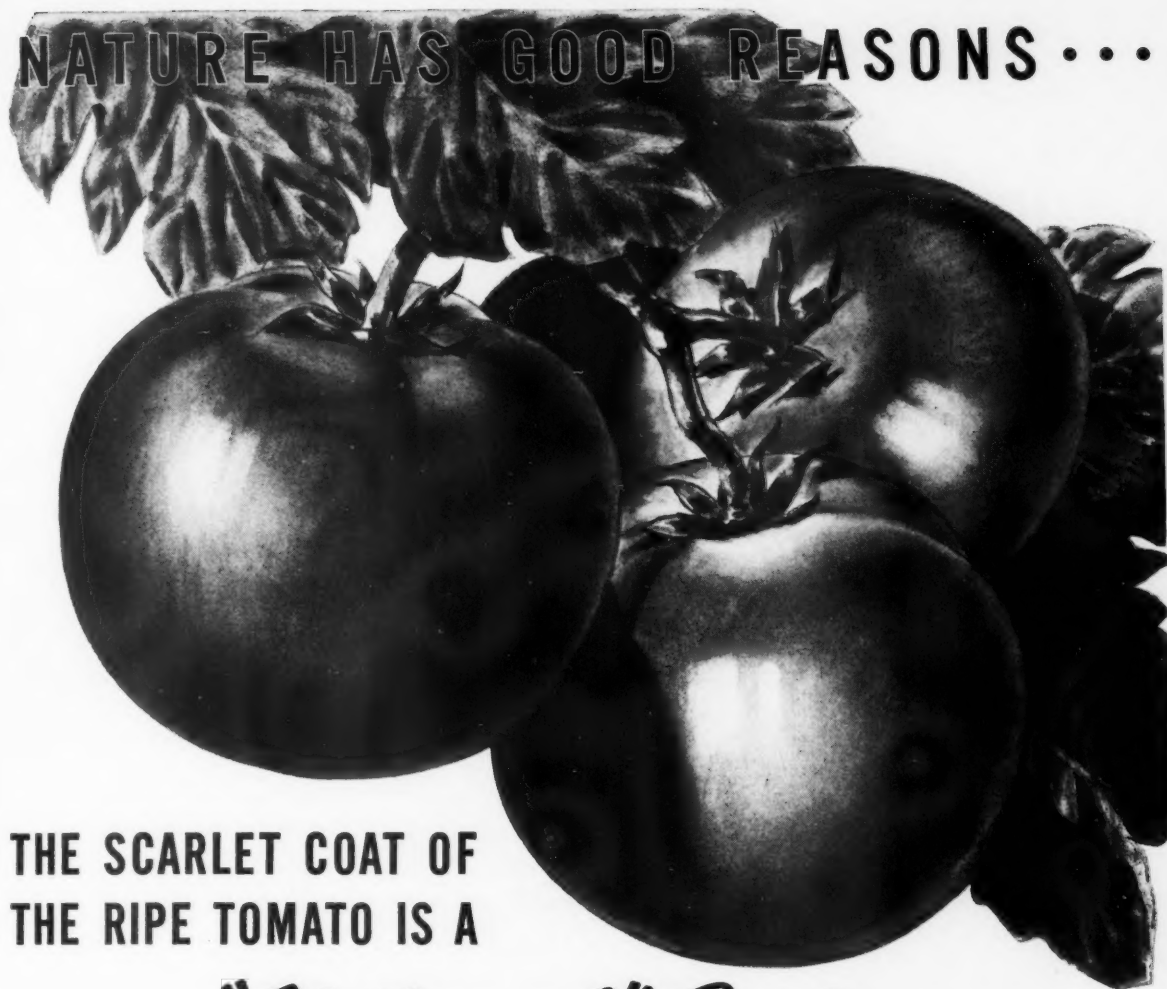
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***INTERBORO MUTUAL
INDEMNITY INSURANCE COMPANY
270 MADISON AVENUE, NEW YORK, N. Y.**

***At Present Writing in New England and Middle Atlantic States Only.**

NATURE HAS GOOD REASONS...



THE SCARLET COAT OF
THE RIPE TOMATO IS A

"Natural" Casing

Like Sausage in "Natural" casings, it plays an important part in flavor.

Nature provides the tomato with a skin that is both transparent and porous. It permits the rays of the sun, and the fresh air, to penetrate. This penetration is an important part of the ripening process of the fruit.

Good sausage, too, requires a natural jacket to permit the fresh air and, most important, the fragrant smoke to penetrate, giving the sausage its delicious flavor.

Wilson's Natural Casings provide a form-fitting container for your sausage, giving it a natural, appetizing appearance, and making a tender, easy-to-cut product.

Wilson's Natural Beef, Hog and Sheep Casings are made to the highest quality standards—in every respect.



Natural Casings present Sausage at its best — Naturally

WILSON & CO.
GENERAL OFFICES  CHICAGO, ILL.
Plants and Branches in Leading Cities

WILSON'S NATURAL CASINGS

For Maximum Yields • Fine in Quality and Finish



Nostrip is the buy-word now among alert Sausage Makers. And it's the sales-word too, with progressive meat dealers. For sausages made with ready-to-stuff Nostrip "Natural" Casings do have a better flavor, and uniformly fresh appearance. The reason is the improved, revolutionary Nostrip method of preserving and marketing only the finest selected sheep casings produced, of the best raw materials obtainable. The facts are yours for the asking.

There is no premium to pay the Nostrip Way.

Nostrip
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SHEEP CASINGS

A NEW AND IMPROVED METHOD OF PRESERVING
AND MARKETING SELECTED SHEEP CASINGS

**MONGOLIA
IMPORTING CO.**

IMPORTED SAUSAGE CASINGS

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To Make Your Sausage
A Natural . . . Use
Natural Casings

PRESCO PICKLING SALT

PREFERRED

FOR ALL FAST CURING

MADE ONLY BY

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

Established 1877



**In Smoking Sausage
that means flavor**

Smoke penetration means *flavor* in smoked sausage . . . and flavor means *sales*. Armour's Natural Casings are porous, permitting great smoke penetration. For this reason, if for no other, you will find them the ideal casing for you to use.

But there are other reasons: Great strength to resist breakage. Elasticity to keep sausage plump and fresh looking. Every variety and size you could possibly need.

**ARMOUR'S NATURAL
CASINGS**

THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

Bills Would Delay Price Fixing on Farm Products.

WASHINGTON (Special). — Bills prohibiting price fixing on basic agricultural products or their by-products below the Bureau of Agricultural Economics parity price level, pending the enactment of legislation for determining parity prices, have been introduced in the House and Senate (S 1687 and HR 5285). Such legislation would apparently prevent establishment of a ceiling on cottonseed oil and might affect the present ceiling on hides.

In assuring Representative H. B. Coffee of Nebraska that the OPACS ceiling on hides did not indicate that the agency was contemplating action on meat or livestock prices, Leon Henderson, administrator of the OPACS, declared recently:

"While under present circumstances you will understand that no one can make any long range promises, I do want you to know that no such step has at any time been under consideration in this office nor do I see any present likelihood of such action. I would be very disturbed if anticipation of such a step should handicap the stocking of feeders during the coming year, and I would like livestock producers to know that I keenly appreciate the importance of maintaining a fair margin between the cost of feeder cattle and the price of finished stock.

"I know that a good many farmers are feeding cattle this year on a very narrow margin over the high prices paid for feeder stock and that actual losses have been considerable in spite of a relatively strong beef market. Protection of feeder margins as well as fair returns must always be a factor in any consideration of cattle or meat prices."

ARMY BEEF BUYING

WASHINGTON (Special).—Procurement agencies in the field have been notified by the office of the Quartermaster General that all buying of frozen boneless beef for the Army will be under the supervision of the Chicago Quartermaster Depot. The use of frozen boneless beef is limited to posts, camps and stations which are equipped with cold storage facilities sufficient to accommodate carload shipments.

Ad Drive, Defense Emergency, U.S. Buying, Livestock, Discussed at Regional Meeting

THE current situation of the American meat packing industry in connection with the national defense program, and some suggested methods by which the industry can gear its operations to fit in with that program, were discussed by representatives of the American Meat Institute, at the Chicago regional meeting on July 18.

The Chicago meeting was the first of a series of Institute regional meetings to be held throughout the United States during the latter part of July and the first part of August.

Among the important points reviewed were:

1.—The general subject of the emergency which the food industry and certain other industries in the United States now face in connection with the national defense program.

2.—The purchases of meat and meat products being made by the government.

3.—The nation-wide program on nutrition which the government is now entering.

4.—The outlook for supplies of livestock and meat.

These points were covered by Wesley Hardenbergh, president of the American Meat Institute.

Campaign Plans Reviewed

A review of the plans for the industry's meat educational program for the balance of this year and for 1942 was made by H. R. Davison, vice president of the Institute. Mr. Davison also discussed the past activities of the program and pointed out how meat packers can get the most out of it. The program offers unusual opportunity for meat packers in connection with the current situation, and is building a foundation for improved operations in the future when certain current conditions no longer exist, Mr. Davison explained.

In outlining the general plans of the advertising campaign, and in showing some of the actual material which will be used during the coming months, the presentation covered these points:

Schedule of Institute Regional Meetings

EASTERN

July 21, Detroit, 6 p. m., Statler hotel.
July 23, Rochester, 6 p. m., Rochester hotel.
July 28, New York City, 6 p. m., Hotel Pennsylvania.
July 30, Philadelphia, 6 p. m., Penn Athletic club.
August 1, Baltimore, 6 p. m., Emerson hotel.
August 5, Pittsburgh, 6 p. m., Pittsburgher hotel.
August 7, Cleveland, 6 p. m., Mid Day club, Union Commerce bldg.
August 11, Cincinnati, 6 p. m., Netherland Plaza hotel.
August 13, Louisville.
August 15, Indianapolis.

PACIFIC

July 23, Phoenix, 6 p. m., Hotel Adams.
July 25, Los Angeles, 6:30 p. m., Biltmore hotel.
July 30, San Francisco, 6:30 p. m., Palace hotel.
August 1, Sacramento, 6:30 p. m., Senator hotel.
August 4, Portland.
August 6, Seattle.
August 8, Spokane.
August 11, Boise.
August 13, Salt Lake City.

MIDWEST

July 23, Kansas City, 6 p. m., Phillips hotel.
July 28, Dallas, 6 p. m., Adolphus hotel.
July 29, Fort Worth, 6 p. m., Texas hotel.
July 31, San Antonio, 6 p. m., Plaza hotel.
August 4, Houston, 6 p. m., Rice hotel.
August 6, New Orleans, 6 p. m., Roosevelt hotel.
August 8, Memphis, 6 p. m., Gayosa hotel.
August 12, Milwaukee, 6 p. m., Hotel Schroeder.
August 14, Minneapolis.
August 18, Denver.
August 20, Omaha.
August 22, Des Moines.

1.—The findings of the recent consumer survey by Elmo Roper and the development of a proper approach to consumers.

2.—The important place of meat in national nutrition.

3.—The fact that there is a large variety of thrifty cuts about which the average housewife knows very little.

4.—The food value of meat.

5.—How individual meat packers can

improve their own merchandising and sales operations.

With more and more emphasis being placed on the importance of proper nutrition in national defense, the American Meat Institute is urging executives of meat packing companies in all parts of the country to attend these regional meetings in order to keep themselves as fully posted as possible on current conditions in the industry. A schedule of the regional meetings, with times and places, will be found on page 11.

Red Lined Bacon Wraps Are Banned by the BAI

Regulations governing the use of color in connection with transparent wrappings and casings for meat products (Amendment 15 to BAI Order 211, revised) have been interpreted by the U. S. Bureau of Animal Industry in the following manner in Circular Letter No. 2327:

"Wrappers or other coverings for sliced bacon or similar sliced meats or fresh sausage shall not bear parallel lines, serially repeated figures, or similar designs, in any shade of red, whether such decorations wholly or but partially cover the contents of the package.

"Wrappers or casings of any shade of red shall not be used as coverings for fresh meat food products such as hamburger and fresh sausage. Such wrappers or casings may be used on such products as chili con carne, processed sausage, or sausage-like products and loaves.

"Wrappers or casing of the more intense shades of amber or smoke color shall not be used as coverings of meat and meat food products. Such coverings in the lighter shades may be used, but only on meats which have been smoked to such degree as imparts a distinct smoked appearance, or on meat food products such as loaves which have been heated in an oven to such degree as imparts a distinct baked appearance."

BAI Clarifies Rules On Marking Products

Certain sections of Amendment 15 to BAI Order 211 (revised), containing new regulations covering the labeling and marking of meats or meat products, have been clarified by the U. S. Bureau of Animal Industry in Circular Letter No. 2323.

The Bureau points out that in marking meat or product with the list of ingredients, the ingredient statement need appear only once on casings or similar coverings of meat food products prepared under federal meat inspection, with the exception that where it is required that the ingredient statement appear as part of the name of the product, as, for example, "Loaf," "Roll," and the like, and as used in

connection with the term "imitation," the ingredient statement shall appear wherever the name is featured.

While the required markings such as the inspection legend, "artificially colored," "cereal added," etc., are to be applied by branding to natural casings, and by printing to hydrocellulose casings, the ingredient statement may be applied by printing, branding or with the use of band labels, tags and tissue strips securely affixed to the product. The exception noted above must be kept in mind: if the product is one which must be branded or printed with the name of the product, including "imitation sausage," then the ingredient statement must appear as part of the name of the product.

Board of Trade Approves Once-Used Lard Tierces

In furtherance of the program of conservation for national defense, the Chicago Board of Trade on July 16 amended its regulations to permit employment of once-previously-used wooden tierces for regular delivery of prime steam lard. Such tierces (previously used only for lard) may be substituted at a discount of 10c per 100 lbs. under the contract price providing they are properly recoopered, heads floated free from all previous markings, reasonably free from dirt and stain, with hoop wire brushed and oiled, and conform in all respects to specifications for new tierces. The amendment is effective on contracts for January, 1942, and thereafter.

Under another amendment it is mandatory that lard tierces, both new and once used, be coated on the inside with silicate of soda or other substances acceptable to the U. S. Department of Agriculture.

See No Early Imports From Tierra del Fuego

WASHINGTON (Special).—The recent ruling of Attorney General Robert H. Jackson that the ban on importation of fresh meat from the Argentine does not automatically extend to the island of Tierra del Fuego, may not result in the immediate importation of meat from this source. The ruling would allow U. S. imports of fresh meat from Tierra del Fuego if the island is free from hoof-and-mouth disease which does exist in Argentina.

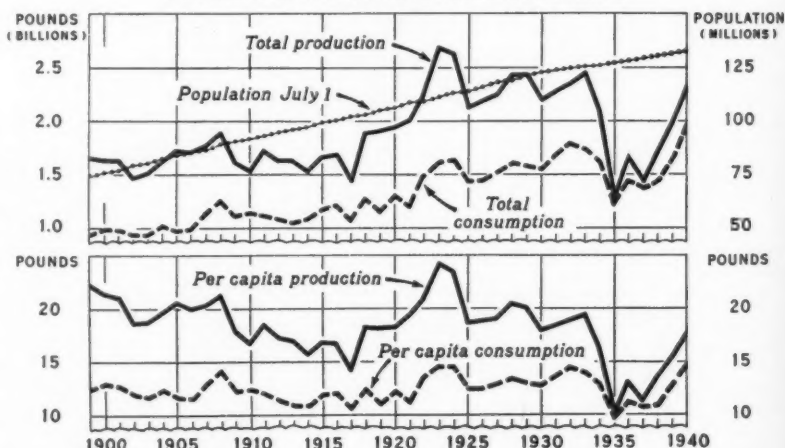
However, in order to get a clean slate for entry of its meat here, Tierra del Fuego would have to be declared free of hoof-and-mouth disease. Such a declaration would have to be approved by or come from the Bureau of Animal Industry of the U. S. Department of Agriculture. The BAI would probably not be willing to accept responsibility for such a declaration until it had made a very thorough check of the situation on the island.

356 Million Lbs. Pork Products Go For Relief

Distribution of pork under the food stamp plan during May totaled 11,716,000 lbs. and lard moving into consumption through this channel amounted to 6,448,000 lbs., according to the U. S. Department of Agriculture. Families participating spent 31.9 per cent of their stamp purchasing power for pork products.

From July, 1940 through May, 1941, 50,292,000 lbs. of lard have been distributed through the stamp plan and 102,749,000 lbs. by direct distribution. Pork distribution in the same period totaled 98,580,000 lbs. by stamps and 104,116,000 lbs. direct.

PRODUCTION AND CONSUMPTION OF LARD, AND
POPULATION, UNITED STATES, 1899-1940



Production of lard, like that of pork, has increased sharply since 1935. Total lard consumption in 1940 was the largest on record, although total production was below record levels. An increased proportion of lard production has been consumed domestically in recent years due to decline in exports. Chart by U. S. Bureau of Agricultural Economics.

Data on Recent Grass and Grain Feeding Experiments

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

THE experience of meat packers with grass-fattened cattle has led them to place less value on slaughter cattle of that type than on grain-fattened cattle. Packer buyers believe that grass-fed steers have darker flesh, yellower fat, show a lower dressing percentage, shrink more in the cooler, and yield carcasses of lower grade than do grain-fed steers. Packers believe that beef from grass-fattened cattle has poorer keeping qualities and ripens much less satisfactorily. They find few exceptions to these general conclusions.

In spite of this point of view, experienced animal husbandmen believe that the price discrimination against grass-fed cattle is often unjustified, and that grass-fed cattle of equal finish make as good beef as all-grain fattened animals. Animal husbandmen also point out that much depends upon the type and state of maturity of the grass in the pasture and whether or not the cattle are fed grain while on pasture following the grazing period.

Since economy of production depends, in part at least, on cheap grazing land, and since there may be an increase in the amount of grazing land available as a result of the soil conservation program, it would seem worthwhile to examine this question rather critically in the light of recent experiments.

Grass and Dark Beef

First, the question of grass as a cause of dark-cutting beef will be discussed, since it now appears that this question is on its way to an early solution. Many possible causes have been suggested for this undesirable condition in beef. Among these are grass feeding, exercise and excitement just before slaughter, methods of handling during fattening (a rather unusual proportion of dark-cutting carcasses was found among 4-H Club cattle in recent years), and heredity.

A number of Agricultural Experiment Stations and the Bureau of Animal Industry of the U. S. Department of Agriculture have investigated the cause of dark-cutting beef. The National Live Stock and Meat Board has aided these studies.

THE NATIONAL PROVISIONER of June 28, 1941, carried a resume of the work. It may be summarized as follows:

Grass feeding has definitely been ruled out as a cause of dark-cutting beef. The work of the Kansas Station, combined with that done at Illinois, Virginia, West Virginia, and the Bureau of Animal Industry has finally laid this ghost. The same fate seems to

have overtaken most of the other theories of the cause of dark-cutting beef.

The newer evidence, accumulated in convincing quantity, shows that dark-cutting beef is normal in quantity of pigment, low in dextrose content, high in pH (low in acidity), low in oxygen uptake capacity, low in inorganic phosphorus, and high in moisture compared with normal beef. The feeding of insulin, which reduces the blood dextrose and also the muscle dextrose, will produce dark-cutting beef.

Dark Beef Factors

Feeding of high-protein, high-fat, high-carbohydrate, or high-phosphorus diets to cattle did not affect the situation. But withholding feed or giving an inadequate supply to cattle exposed to cold weather markedly increased the proportion of dark-cutting beef. The proportion of dark-cutters and the darkness of the beef increased directly with the severity of the treatment. If grass-fed cattle were subjected to such conditions on the range or in the dry lot shortly before marketing, they, and other cattle so treated, would show a higher incidence of dark-cutters.

There seems to be little or no reason to doubt the connection between grass feeding and darkness of fat color in

beef animals. However, there is much more to be said concerning the cause for prejudice against yellow color in fat and the extent of consumer dislike of yellowishness. It seems rather certain that a large part of buyers' dislike for yellow color in fat is associated with the fact that aged cattle, especially fattened old cows of dairy extraction, carry a large amount of yellow-colored fat. In such cases the dislike for yellow color is well founded. However, when the fat of a well-finished grass-fed beef animal shows a slightly yellow color, there may be no good reason for the prejudice.

According to a recent bulletin from the Agricultural Experiment Station of the University of Illinois (Bulletin 475, "Effect of Pasture on Grade of Beef," by Sleeter Bull, R. R. Snapp, and H. P. Rusk, April, 1941) consumers object less to yellow fat than to dark lean. In a survey at Decatur, 55 per cent of the housewives with incomes under \$100 a month, 35 per cent of those with incomes of \$100 to \$200 a month, and 21 per cent of those with incomes above \$300 a month actually preferred yellow to white fat on beef "because it looks richer."

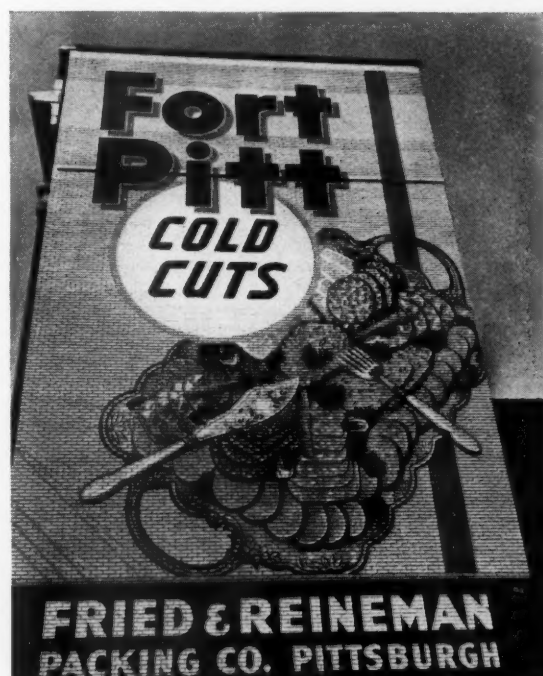
Carotene in Yellow Fat

Another phase of the color-in-fat question seems to be generally ignored. The yellow color in animal fats is due largely to the presence of carotene (and/or allied pigments) in the fat. The carotene is obtained from the green leaves eaten as pasture, bright high quality hay, or yellow tubers and roots.

Carotene has been shown to have vitamin A activity and to be converted into vitamin A in the body. Thus June butter is not only richer in yellow color

SIGN FACES FAMOUS BRIDGE IN PITTSBURGH

What the enterprising packer or sausage manufacturer can accomplish in the way of outdoor display advertising is indicated by this striking sign painted on the side of the Fried & Reinman Packing Co. plant, Pittsburgh, Pa. Measuring 40 by 60 ft., the sign is clearly readable by motorists traversing the city's Washington Crossing bridge, about 1,000 ft. from the plant. Devoted to Fort Pitt cold cuts, it was recently repainted in 10 colors. It is changed four times annually and is always tied in with current Fort Pitt advertising. Its size and position insure attention.



than December butter, but it is also richer in vitamin A activity. Yellow color in oleo oil is a good indication of richness in vitamin A activity. Consequently, the body fats of animals fed on feeds which supply vitamin A or carotene are not only usually yellower (vitamin A does not have a yellow color) but they are more nutritious since they are richer in this desirable vitamin.

The present meat advertising campaign conducted by the American Meat Institute stresses the nutritional value of meat. The vitamin content of meats furnishes one of its chief claims for preference. Why might it not be wise to consider the opportunities for better claims (when proven by assays) for vitamin A content in well-finished grass-fed cattle? If the cattle are of good quality, are young, and are sufficiently well-finished to make the medium to high medium class, a yellow tinge should constitute an advantage rather than a drawback.

Effect of Grass on Grade

A number of agricultural experiment stations have conducted experiments to show the effects upon beef quality of various types of pasture accompanied with or followed by grain feeding. Many of these experiments are reported in the Conference on Co-operative Meat Investigations (1937), Volume 1, as published by the National Live Stock and Meat Board. Other volumes to follow will contain additional pertinent material.

These experiments cannot be reviewed in any detail. In general, grass alone did not give carcasses of desirable grade, but grass and grain produced acceptable carcasses of good finish and generally of sufficiently good color. For example the West Virginia workers concluded:

"Grass as a feed was not found to produce dark lean in beef."

"The brightness of the lean of beef appears to be related directly to the degree of finish of the beef."

"Beef from grass-finished cattle can be expected to be as bright as beef from grain-finished cattle which show a comparable degree of finish."

The Virginia Station has just reported some feeding experiments on grain versus grass in beef production (see 1940-41 Report of the National Live Stock and Meat Board). The work covered three seasons and a total of 120 head of cattle divided into grass-finished and dry-lot-finished groups. They were managed so that these gains were comparable. As a result of the three years work, the following conclusions were drawn:

"The value of the cattle produced will be the same whether fattened on grain or grass, if they were of equal quality and grade as feeders and have made the same gains, and were of equal fatness."

"The grass-fattened cattle shrank slightly more en route to market than

Canada Urged to Eat Less Pork; Higher Prices Seen

MONTREAL.—The Canadian Bacon Board last week called for increased effort in cutting down consumption of pork products so that the Dominion may meet its commitments to the United Kingdom; at the same time the Board indicated it may be necessary to make a further increase in the price it pays for export bacon. The last increase, raising the export bacon price 75c a cwt. for grade A No. 1 Wiltshire sides to \$18.60, was announced on June 24; like earlier increases it was designed to keep Canadian hogs from flowing across the border to the U. S.

Officials said it was a matter of "touch and go" whether the latest increase would hold the hogs in Canada. Exports of live hogs to the United States totaled 18,751 head from January 1 to June 19, whereas practically no hogs were shipped in the like period last year.

Bacon Board officials pointed out that there is real need for cutting domestic pork consumption by 50 per cent "and a preliminary survey shows we are far from that. Furthermore, once a 50 per cent reduction has been attained, it must be maintained." Montreal has so far been the only point to report a 50 per cent cut in pork consumption. This consuming center reported a 50 per cent drop in bacon and ham consumption and a 45 per cent reduction for other pork products. In some centers the reduction in consumption has been only 10 per cent.

A Montreal survey shows that there has been a 10 to 15 per cent increase in the price of domestic bacon and curtailment of retail sales by as much as 70 per cent in six weeks. One Montreal packer reports a drop of 70 per cent in his domestic wholesale turnover. According to another packer, green No. 1 bacon is selling in carload lots at 26c, hams at 24c and green picnics at 18½c. A third terms the government-suggested domestic price increases as "virtual conscription of bacon for Britain."

One packinghouse head said that producers were definitely withholding hogs to be used in filling the British contract. Another stated that, with the complete restriction of the retail market on this side, and with overseas export prices 2c below domestic wholesale prices, "the bacon handling business isn't paying for itself from the standpoint of the packinghouse."

was the case with the grain fed cattle.

"There was slightly more yellow coloring matter in the fat of the grass-fattened cattle. The dressing yields were the same for both groups."

"In 1938 and 1939 packers paid \$1.00 more per cwt. for the grain-fed cattle and in 1940 paid 50c more per cwt."

"Both groups of cattle produced the same grade of meat which sold for the same price level to the retail trade."

Cuts of meat from the Virginia steers

used in the above experiments were aged for periods of 16 days and 50 days after slaughter at temperatures of 33 to 36 degs. F. Eighteen rib cuts from grass-fed cattle and 18 rib cuts from grain-fed cattle of strictly comparable grades were selected for the study. Cuts from the right side were aged 16 days and those from the left side were aged 50 days. The average carcass grade was high medium. Results of this cooperative work were reported at the St. Louis meeting of the American Chemical Society on April 8, 1941 by N. G. Barbella, Bernard Tannor, and O. G. Hankins of the Bureau of Animal Industry and R. E. Hunt of the Virginia Agricultural Experiment Station.

No significant difference was found in the rates of ripening of the beef from the two types of feeding. The chemical data taken which led to this conclusion included: water, ash, ether extract, protein, non-protein, and amino nitrogen, total reducing substances, and sulfhydryl. No appreciable difference relating to keeping quality or ripening behavior was shown between beef obtained from the two types of feeding. The sulfhydryl content of beef from grass-fattened cattle was higher.

No Difference in Flavor

No differences were observed in the flavor or in the expressible juice content of the two kinds of beef.

"As shown by the results of this study there is no appreciable difference in the ripening behavior of meat from cattle fattened on blue grass and that of cattle fattened on corn and cottonseed meal with hay, when the two kinds of beef are of equal fatness."

The Bulletin of the University of Illinois referred to earlier reports a series of experiments with beef cattle covering the years 1933 to 1936 inclusive. The interested reader should get this bulletin and study it. It shows that cattle finished on pasture alone dressed lower, shrank more in the cooler, had more yellow in the fat, had a lower grade of carcass, and possessed meat of inferior eating quality compared with cattle full-fed in the dry lot.

However, cattle full-fed grain on pasture dressed as high as dry lot cattle of similar finish, had carcasses which shrank no more, possessed fat which showed more or less yellow which caused them to be graded lower, and had meat as palatable as that from dry lot cattle of equal carcass grade.

The final conclusion reached was:

"The results of these experiments indicate that the idea of all packers, most retailers, and many consumers that all beef which has a yellow tinge in its fat is inferior in palatability should be altered by an educational campaign by the livestock and meat industry, and less emphasis should be placed upon color of fat in beef grading."

Evidently the results reported briefly in this article merit the serious consideration of the meat packer and the entire livestock and meat industry.

How to Care for Motors in Damp Locations

By E. G. SCHROEDER

Motor Division, Industrial Department, General Electric Co.

A CLEAN, dry location is the ideal situation for an electric motor. However, it is often necessary to install motors in damp atmospheres which are less favorable, particularly in such packinghouse locations as the killing floor, cutting room, sausage department and curing cellar.

The type of motor construction employed under these conditions, particularly the motor's enclosing features, has an important bearing on the amount of care it will require and the length of motor life.

When machines are located in rooms where a great deal of spray or vapor is encountered, a splash-proof or totally-enclosed motor should be selected. Such motors are designed to

direct streams of water strike the motor. Thus, it is not good practice to "hose" the motor unnecessarily.

Electrical breakdown of insulation on the motor windings is usually caused by leakage of current around the insulation from coil to coil in different places, or from coil to ground. This leakage is frequently due to a conducting film of dirt, grease, moisture, and other foreign elements on the motor windings and frame. Therefore, cleanliness is important, as is the proper shielding of the windings against water and other liquids.

Motors should be lubricated periodically in accordance with the instructions accompanying each motor. Often times oil or grease is applied too

less motors are misapplied or abused, once every two or three years should be often enough.

When the motor is disassembled for general overhauling, the windings should be brushed free of any grease and dirt. Dry dust can be blown out with dry compressed air. If the windings have become heavily coated with grease or dirt, it may be necessary to use a solvent to clean them properly. The solvent should be applied sparingly with a damp cloth or brush; soaking the windings may tend to soften the insulation. A non-inflammable solvent is recommended and should be applied in a well-ventilated room or in the open air, since most solvents have a toxic effect.

After the windings have been cleaned, all moisture should be removed before applying an insulating varnish. This may be accomplished in one of the following ways:

- 1.—Place the motor in an oven and bake at a temperature not exceeding 185 degs. F.
- 2.—Enclose the motor with canvas or other covering, inserting heating units or lamps to raise the temperature.



Damp locations abound in the packinghouse. This modern streamlined motor is a splash-proof squirrel-cage induction type and is especially designed for use in damp places. Windings and other internal parts are shielded from spray or splashing water.



shield effectively the windings and other internal parts of the motor from direct spray or splashing streams of water. Special insulation is employed on the windings to protect against water vapor and fine spray which may be drawn through a splash-proof motor with the ventilating air stream.

Even though splash-proof or totally-enclosed motors are used in wet locations, it is not advisable to subject them unnecessarily to direct streams of water. In the case of splash-proof units, some finely divided water will be drawn into the motor and subject the insulation to an additional amount of moisture. In the case of totally enclosed motors, leakage of water through the various joints is more likely where

frequently or too generously, resulting in an overflow of the lubricant. This surplus grease or oil may be drawn into the motor and soften or otherwise adversely affect the insulation, as well as mar the external appearance of the unit.

Splash-proof and totally-enclosed motors are so constructed that inspection of the windings and other internal parts is impossible without disassembly. Therefore, only a periodic cleaning of the exterior and lubrication of the bearings is required. At regular intervals, however, the motors should be disassembled for a general cleaning and rehabilitation of the insulation. The frequency of this overhauling will depend on local operating conditions; un-

Leave a hole in the top of the enclosure to permit the moisture to escape.

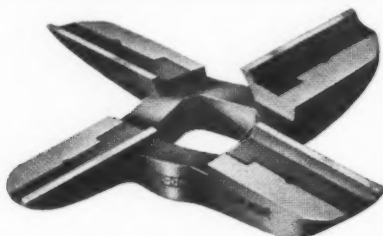
- 3.—Place an electric heater in front of the motor and circulate hot air around the windings by means of an electric fan.

After all the moisture has been removed, and while the windings are still warm, a high grade of moisture-resisting insulating varnish should be applied to the stator coils. Dipping the ends of the windings is the most effective method of applying the varnish. If it is not convenient to use this method, spraying or brushing will produce satisfactory results.

Since moisture will be drawn through splash-proof motors along with the ventilating air, there may be an accumu-



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== C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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Chas. W. Dieckmann

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lation of rust on the exposed iron parts of the motor. This should be removed and a coating of rust-resisting varnish brushed on these parts.

As a final step, the bearings should be disassembled, cleaned, and inspected before the motor is reassembled. All old lubricant, dirt, and sludge can be removed easily by the use of a suitable solvent. When the bearings are clean, flushing with a high grade of light mineral oil will remove any traces of solvent. Defective bearings should be replaced. If bearings are of the sealed pre-lubricated type, the manufacturer's instructions for removing and cleaning should be followed carefully.

In this time of maximum production demand, it is more important than ever to keep equipment operating at top performance. By selecting the proper mechanical construction to meet requirements for the particular application, and by exercising reasonable care and maintenance, the motor user can expect reliable service and long operating life from his motors.

**Army Buys More South
American Packed Beef**

Awards for 6,435,375 lbs. of canned dried beef, corned beef, corned beef hash, and pork sausage for the U. S. Army were announced this week by officials of the Chicago Quartermaster Depot, 1819 W. Pershing rd. The entire award for 3,210,000 lbs. of corned beef was on South American pack.

The invitation to bid on the canned corned beef had been on an alternate basis, with the bidders privileged to specify either domestic or South American pack. The other three meat items on the bid were for domestic pack only. The awards on the various items were:

Corned Beef (12-oz. cans): Corporacion Argentina de Productores de Carnes, Argentina, South America, 360,000 cans and Armour and Company, 240,000 cans.

Corned Beef (6-lb. cans): Corporacion Argentina de Productores de Carnes, Argentina, South America, 155,000 cans; Libby, McNeill & Libby, 120,000 cans; Swift & Company, 60,000 cans; Republic Food Products, 48,000 cans; Wilson & Co., 36,000 cans and Rich Products Corp., 16,000 cans.

Corned Beef Hash (24-oz. cans): John E. Safran, 471,996 cans; Wilson & Co., 48,000 cans.

Corned Beef Hash (5½ lb. cans): Libby, McNeill & Libby, 160,000 cans; Republic Food Products, 84,000 cans; United Packers, Inc., 73,092 cans; Armour and Company, 36,000 cans; Cudahy Packing Co., 35,000 cans; Hygrade Food Products, 21,000 cans.

Pork Sausage (30-oz. cans): Cudahy Packing Co., 50,000 cans; Illinois Meat Co., 40,000 cans; Armour and Company, 36,000 cans; Geo. A. Hormel & Co., 30,000 cans; Wilson & Co., 24,000.

Sliced Dried Beef (7-oz. cans): Republic Food Products Co., 18,000.

FSCC Purchases

Purchases by the Federal Surplus Commodities Corp. on July 18 were: 8,095,000 lbs. cured and frozen pork; 4,639,976 lbs. canned pork products; 7,227,137 lbs. lard and 84,650 100-yd. bundles of hog casings.

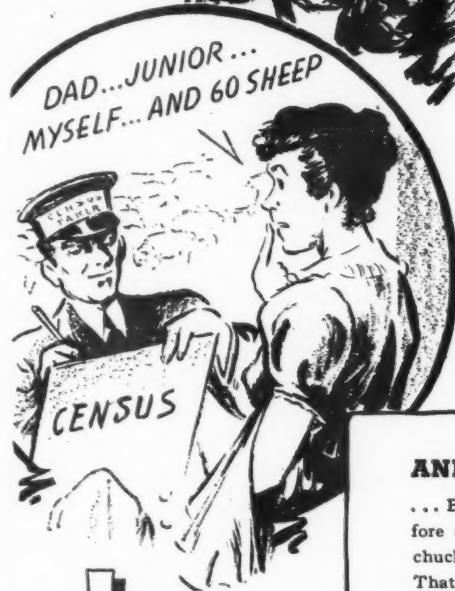
Federal Surplus Commodities Corp. has added two more canned pork items—canned pork and soya links and canned sliced bacon—to the list of products on which it is receiving offers from packers each Wednesday.

Canned pork and soya links in 2-lb. cans, sterile pack, are to be made from 66 per cent pork trimmings, 22 per cent soya bean flour and 12 per cent water. Pork trimmings shall contain not more than 25 per cent total fat and not less than 15 per cent trimmable fat; trimmings shall be ground through a fine plate and blended with soya flour, water, seasoning and 1/10 oz. sodium nitrite per cwt. Product is to be stuffed in medium hog casings, linked in 4- to 5-in. lengths and packed, 32 oz. net, in sanitary round tins (4¼ in. x 4½ in. high), closed under vacuum and processed to cook and sterilize.

Canned sliced bacon in 24-oz. cans, pasteurized, shall be produced from standard square cut seedless clear bellies (no stag, bruised or oily bellies) weighing no less than 12 nor more than 18 lbs. green. Bellies shall be cured with a dry cure of 90 per cent salt, 9.3 per cent granulated sugar and 0.7 per cent nitrite of soda, or sodium nitrate, or nitrate-nitrite mixture. Six lbs. of this mixture shall be used for each cwt. of bellies; the cuts shall be piled compactly and cured 23 to 28 days with an overhaul on the fifth to seventh, including addition of 3 per cent more cure.

Bellies shall be washed but not soaked; smoked with hardwood sawdust for at least 48 hours with an internal temperature of 121 to 125 degs. F. to be reached within 24 hours; temperature is reduced gradually after this point is reached to a minimum of 120 degs., which is held to the end of smoking period. Cool 12 to 18 hours at normal temperature and skin. Hard chill for 12 to 18 hours and mold to width of 10 in.; split lengthwise into two 5-in. wide strips. Two pieces from each belly shall be sliced simultaneously from end to end in slices 10/64 in. thick and sliced bacon shall be weighed out in drafts of 1 lb. 8 oz. Each draft shall consist of approximately equal portions of fat back and belly slices taken from the same part of the bacon. Slices shall be on a sheet of vegetable parchment 5¼ in. wide and 30 in. long, interspersing the fat back and belly slices. The strip shall be rolled in cylindrical form and inserted in a sanitary round can 3¼ in. by 5½ in. high. Cans shall be closed in a mechanical vacuum of 25 to 27 in. and processed in water at 165 degs. F. for 2 hours and 15 minutes, taking the starting time from the point where the 165 deg. F. temperature is attained. Cans are then chilled for 1 hour in running cold water.

DID YOU KNOW THAT...



..In
NEW ZEALAND
there are 20 sheep
to every person
?



AND DID YOU KNOW THAT...

... Bemis Stockinette helps maintain sales on fore and hind quarters, rounds, calves, lambs, chucks, loins, hams, bacon, franks and wieners? That retailers prefer the Stockinette protected line because they do not have to trim away meat that has been soiled, finger marked or otherwise injured in handling? That Bemis can supply you with Stockinette to meet every service, quality and price demand? Get in touch with your nearest Bemis office now.



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OFFICES: Boston • Brooklyn • Buffalo • Chicago • Denver • Detroit • East
Pepperell • Houston • Indianapolis • Kansas City • Los Angeles • Louisville • Memphis
Minneapolis • New Orleans • New York City • Norfolk • Oklahoma City • Omaha
Peoria • Pittsburgh • Salina • Salt Lake City • San Francisco • Seattle • Wichita

Farm Products Enjoy Best Demand in Years

In a summary of the current and prospective agricultural situation, the U. S. Department of Agriculture reports that increased industrial production and the largest national income in history are providing good domestic markets for meats and farm products.

Livestock prices have advanced relative to feed prices during the past few months, and livestock-feed price ratios are now much more favorable to livestock producers than in 1940. Cattle slaughter has been somewhat larger this year than last, but prices are higher in response to an unusually good consumer demand for meats. Continuation of this situation during the remainder of 1941 will net cattlemen the largest income in years.

Hogs have been selling at highest prices in three years. Prices are at profitable levels in relation to prices of feed, a situation that means larger pig crops this fall and next spring. The pig crop this spring was larger than had been indicated by reports last winter.

The 1941 lamb crop is probably the largest on record, but consumer demand is good, and prices continue above prewar parity. There are more stock sheep on farms and ranches this year than last, and lambing conditions have been favorable.

Production of fats and oils from

domestic materials may set a new high record this year. Production of butter, cottonseed oil, linseed oil, and peanut oil will be larger this year, and the output of lard and greases will be larger than had been expected earlier in the season.

PRIMARY COLORS FOR PACKAGES

The primary colors continue to dominate in package design because of their strong eye appeal, according to data gathered from several hundred merchandisers of consumer goods by Eagle Printing Ink Co., New York. Odd shades, such as blue-green and yellow-greens, may be individual and attractive, the data indicate, but they lack the necessary punch to impress themselves on the memory for repeat sales.

Red, with its high recognition value,

and blue rate almost equal in packaging preference, according to the survey, while yellow, which has the highest visibility in the spectrum, rates third. Green holds fourth position as a packaging color.

In the food field, one of the dominant facts emerging from the survey was the rapid growth of the practice of using natural color illustrations on packages. Such reproductions, combined with a vivid blue band, are said to have brought steady sales increases for a popular packaged meat product.

A packaging check-list, based on results of the study, enumerates the following duties of a good package: To command the eye; to tell what the product is and establish its identity; to be appropriate in design and color scheme to the product contained; to please the eye and emotions; to invite handling and further examination and to be well constructed, durable and handy in use.

MEAT TRADE IN FOUR CENTERS

Aggregate production, employment and payroll figures on meat packing and sausage manufacturing plants in the Boston, Buffalo, Cincinnati and St. Louis industrial areas during 1939 are

Wholesale meat packing firms	Wage earners (avg. for year)	Wages	Value of prods.	Sausage mfg. plants	Wage earners (avg. for year)	Wages	Value of prods.
Boston ...19	1,686	\$2,619,634	\$36,429,423	35	744	\$810,452	\$12,863,984
Buffalo ...27	828	784,614	16,470,216	19	182	223,214	4,153,963
Cincinnati.34	1,624	2,139,896	38,133,402	15	101	112,202	1,445,214
St. Louis..40	6,201	9,017,084	137,620,972	13	41	52,069	879,535

contained in census of manufactures reports released recently by the U. S. Department of Commerce. Summary statistics for the four cities and their environs, as published in the reports, were:

FOR INGREDIENT LABELING OF ALL TYPES OF SAUSAGE PRODUCTS

A new brander that gives the perfect solution to all ingredient labeling problems.

Can be changed in a moment to conform with any or all changes of formula or product.



Above: Branding of Ring Bologna with new Ingredient Brander

For sausage in large natural casings such as regular bologna, smaller products like ring bologna, and all sausage in cellulose casings. New Great Lakes ingredients branders will meet all your requirements.

Fitted with interchangeable word slugs to permit immediate change of ingredients or product name to conform to new labeling requirements. Can be changed in a moment to meet any situation that arises. One brander thus gives a practical solution to labeling problems, meets B. A. I. requirements, handsomely identifies the product.

Specially designed to meet this special situation. We urge immediate action to enable you to meet regulations. Write today for full details!



Above: CELLULOSE CASING IMPRINTED WITH INGREDIENTS CLAUSE TO MEET B.A.I. RULES

Brander for use on natural casings include inspection legend, trade mark, company name, etc., as required. Write!

GREAT LAKES STAMP & MFG. CO.
2500 IRVING PARK ROAD, CHICAGO, ILLINOIS

Let the **VOTATOR** solve these problems in your

LARD

Production!



ELIMINATION
OF EXCESSIVE
MOISTURE

ELIMINATION
OF
SEPARATION

NO MORE
GRAINY
LARD

ABSOLUTE
CONTROL OF
AIR CONTENT

GREATER
STABILITY

PROTECTION
AGAINST
CONTAMINATION

RETARDING
RANCIDITY

CONSTANT
UNIFORMITY
OF PRODUCT

AN END TO
SUMMER
COMPLAINTS

INVESTIGATE NOW!

The VOTATOR gives you 5 outstanding advantages that will definitely help your lard profits. (1) Protection of a closed system. (2) Constantly uniform product. (3) Mechanical control that is practically automatic. (4) An improved product—that looks better, sells better and cooks better. (5) Lower refrigeration and operating costs. Let us send you full information now—without obligation.

The GIRDLER CORPORATION, Inc. Louisville, Ky.

V

The

VOTATOR

A Continuous, Controlled, Closed-System Process for Producing Highest Quality Lard

Gosh, an Outfit like this must cost . . .



Bat and ball and glove and uniform, why anything as swell as this must literally cost a fortune. Such a lot of money, this young man hardly dares to put it into words!

* * *

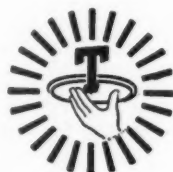
Actually, of course, it involves a very modest sum. But baseball or business—figures have a habit of swelling to strange proportions when based on guess instead of facts.

Take Tenderay, for instance. Some of the figures we have heard would easily pay for two and three installations instead of one—and a comfortable margin left over. The facts are that a good Tenderay installation costs little as a rule, because most of the equipment needed for it is at work this very minute in the average packing plant. It becomes a question

of putting it to different and more efficient use rather than a matter of having to buy a lot of new machinery.

And right here you have the reason why we can't put a price tag in this ad. We'd like to, of course, because we know that the figure would come as a pleasant surprise and that many a packer who now hesitates would be quick to make up his mind.

But every installation is an individual



* * *

problem. The number of cattle you expect to process, the space now available and the equipment—they all add up to determine the ultimate cost.

That's why the Tenderay engineer must first of all survey your plant before he can submit dependable figures. Being thoroughly experienced in the technical aspects of Tenderay as well as in sound packing house practice, he is well qualified to do this job.

Write him for an appointment, now. His services in making the survey are entirely free and your request does not put you under any obligation. But you owe it to yourself to get those figures—as they apply to your plant. Then, and only then will you be in a position to judge what Tenderay can mean to you in your operation.

TENDERAY DEPARTMENT

WESTINGHOUSE ELECTRIC & MANUFACTURING COMPANY
BLOOMFIELD, N. J.

Up and down the MEAT TRAIL

Woman Packer Executive Sponsors 4-H Club Contest

It isn't often that a woman is found successfully operating a packing plant, but out in Pueblo, Colo., the office of president and general manager of the Nuckolls Packing Co. is held by Miss Della Nuckolls, whose father founded the business many years ago. In addition to her many executive duties, Miss Nuckolls has found time to keep in close touch with the boys and girls in the Arkansas Valley who are engaged in 4-H work.



DELLA
NUCKOLLS

No visit to Pueblo is complete for a 4-H boy or girl without a visit with Miss Nuckolls. The Colorado State Fair held annually at Pueblo becomes a busy time at the Nuckolls plant. At that time the various 4-H clubs in the state assemble in the city, and as a part of fair week visit the plant in groups from 50 to 200.

Miss Nuckolls' interest in the 4-H clubs originated almost accidentally. Two years ago the company decided to give a dozen steer calves to the 4-H Clubs for a "Catch-it-and-keep-it" contest. The object was to encourage the future farmers to raise better stock, to give them a taste of raising blooded stock and to exhibit their animals at the fair and other stock shows of the region. So much interest was created in the clubs by this move, the calf-catching contest has become an annual event of the fair. This year there will be 20 calves for the scramble.

The winners of the calves come to Miss Della with problems concerning the care of the animals and advice when it is time to sell them. With one unhappy girl who had practically "hand raised" her prize winning steer, selling was particularly hard. However, the problem was solved by Miss Nuckolls who advised the young 4-H member to sell the steer, but to use the money to buy a good heifer.

BURNS UP THE FAIRWAYS

Frank Hoy, Hoy Food Products Co., Milwaukee, is without doubt one of the nation's leading packer-golfers. He recently posted two sub-par rounds of 69—one on his home course and the other over the difficult No. 4 course at Olympia Fields, Chicago.

Goings and Comings . . .

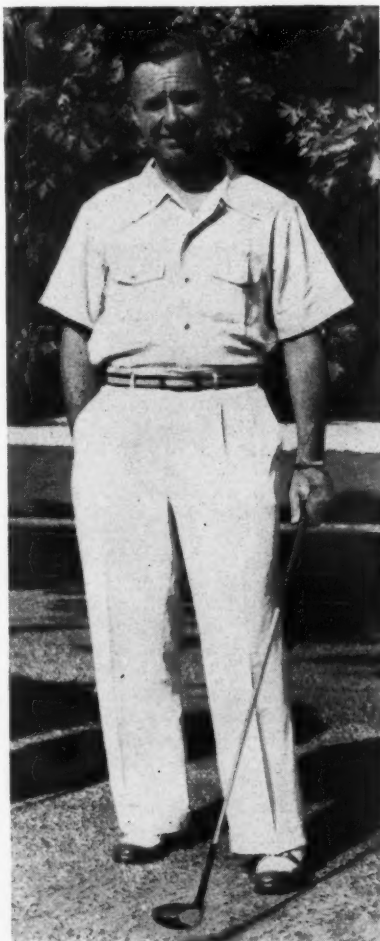
President Andrew E. Nelson, Adolf Gobel, Inc., New York, and Mrs. Nelson motored to Williamsburg, Va., last week and spent a few days at the Williamsburg Inn.

R. H. Neal, assistant district manager, Armour and Company, New York, is spending his vacation on a motor trip through the South.

George D. Hopkins, vice president, and E. J. Davidson, produce department, Wilson & Co., Chicago, were visitors in New York last week.

Earle F. McKay, district manager, Cudahy Packing Co., New York, and Mrs. McKay are vacationing in Maine.

E. L. Cleary, eastern district manager, John Morrell & Co., New York, and Mrs. Cleary are spending their vacation motoring to nearby points of interest.



Fires Damage Southern Plants and Stockyard

Fires took a heavy toll from two southern meat packing companies and a livestock yard last week, causing damage estimated at over \$150,000. The three companies were the Reynolds Packing Co., Union City, Tenn., the Upchurch Packing Co., Atlanta, Ga., and the St. Joseph Stock Yards, St. Joseph, Mo.

A fire originating in a smokehouse on the first floor of the Reynolds plant swept through the main portion of the building before it was brought under control. One hundred employees of the firm were forced out of the building. Plant operations will be suspended for approximately four months while repairs are being made. Damage caused by the fire is estimated at about \$80,000.

Fourteen trucks belonging to the Atlanta firm were destroyed when fire damaged the packing company's storage barn in the city's stockyard district. The night watchman managed to get four trucks out of the barn. Combined damage to the barns and trucks is estimated at \$50,000.

The east half of the sheep pens and barns in the St. Joseph stockyard was destroyed by a \$50,000 fire on July 11. Sheds, pens and offices in an area 200 yards long and 100 yards wide were destroyed. Employees and firemen from the Swift plant at the yards joined city firemen in putting out the blaze.

N. G. Bowlby, Former Plant Manager for Cudahy, Dies

N. G. Bowlby, former district manager for the Cudahy Packing Co., Atlanta, Ga., died on July 6 in his home at Albany, Ga., after an illness of several months. Mr. Bowlby was widely known throughout the meat packing industry and had been associated with the Cudahy organization for 34 years. He was 55 years old.

Prior to becoming district manager at Atlanta, Mr. Bowlby was with the firm for a number of years in Chicago. In 1936, he was made general manager of the company's new plant at Albany, Ga., and held that position until he was forced to retire because of illness two years ago. During the five years that he lived in Albany, Mr. Bowlby won a host of friends because of his keen interest in civic affairs and support of livestock growing in that section.

Surviving him are his widow and his parents, Dr. and Mrs. C. W. Bowlby. Funeral services were held in Albany on July 7, after which his body was sent to Chicago for interment.

Swift Personalizes Plants In Newspaper Ad Drive

A novel method of bringing the public into personal contact with its plants and employees has been adopted by Swift & Company, in a series of institutional advertisements appearing in newspapers in a few of the cities where it operates meat packing plants. Appearing periodically in all the daily newspapers in these cities, the advertisements are a part of the educational program conducted by Swift since 1938 to inform its employees, as well as friends and relatives, of the various operations of the plants involved.

Typical of the campaign are the 11 advertisements appearing in daily newspapers in St. Louis and East St. Louis, Ill., where Swift has its National Stock Yards plant. Illustrations show department heads, salesmen, superintendents, foremen, inspectors and men and women employees. Names and statements of these workers form compelling paragraphs in the copy below. All the advertisements are signed by M. Z. Irish, manager of the Swift National Stock Yards plant.

In one of the illustrations, Mr. Irish is shown along with 11 other men from the St. Louis plant and Madge Huegle of the provision department. The headline in the advertisement proclaims "Taste by Trial!" and the illustration shows a weekly sausage testing meeting where each participant informally expresses his sentiment about flavor, texture and variety of the products on trial. Other headings included in the series declare "What St. Louis Wants to Know" and "The Long and Short of Lard—In the St. Louis area."

Joins Morrell Staff

John W. Burke has been named assistant master mechanic of the Ottumwa plant of John Morrell & Co., according to an announcement made by G. M. Foster, vice-president in charge of operations.

Mr. Burke has been working as a civil service engineer in Mobile, Ala., and prior to that time spent eight years with the Kansas Highway Commission with headquarters in Topeka, Kans. He graduated from Kansas State College with a B. S. degree in architectural engineering in 1932.

Samuel Schwarzschild Dies

Samuel Schwarzschild, only son of Joseph Schwarzschild, who was well known in meat circles and one of the founders of Schwarzschild & Sulzberger, and his wife were fatally injured on July 5 while walking on Broadway, New York City. A collision of a taxi and a private car caused one of the vehicles to mount the sidewalk and hit the aged couple, who were 85 and 89 years old respectively. They both passed away last week. They are survived by a son, Henry M. Schwarzschild, who is associated with Rael Schechter, Produce Exchange.

Personalities and Events Of the Week

Charles Friedrich, 73 years old, secretary of Weisel & Co., Milwaukee, sausage manufacturers, died on July 13 at Crooked Lake in Oconto county, Wis. A native of Milwaukee, Mr. Friedrich was chairman of the Milwaukee county board from 1910 to 1912 and was active in Masonry. He is survived by his widow, six sons and four daughters.

A building permit has been issued for the construction of an addition to the tank house at the plant of Wilson & Co., Los Angeles. The new structure will cover an area of 36 ft. by 36 ft.

Increased activity at the John Morrell plant, Sioux Falls, S. D., has resulted in a number of production and employment records being broken, according to J. M. Foster, general manager. A few weeks ago a peak employment figure for this plant was reached at 2,750 persons. Since then, however, about 200 new employees have been added, and the lard and canning department and lard refinery are operating on a double shift basis. During the week ended July 1, a total of 274,805 lbs. of sausage was turned out for a new record.

Jacob A. Sochet, salesman, Cross Brothers Meat Packing Co., Philadelphia, Pa., collapsed and died of a heart ailment late last week while in the cold room of the firm. Mr. Sochet was 52 years old.

With the recent departure for army camp of Melville Cornelius, son of Paul Cornelius, president, Cornelius Packing Co., Los Angeles, Calif., the number of staff members who have been called to the colors was brought to three.

More than one hundred of his business associates and friends in the trade tendered a surprise bachelor dinner to Lester Levy, Plymouth Rock Provision Co., New York City, on July 15, at Leon & Eddie's restaurant.

Louis Joseph, formerly manager of the beef department, Wilson & Co., New York, passed away suddenly on July 13, while on a vacation at Glastonbury, Conn., with Mrs. Joseph. He retired several years ago.

Members of the West Washington Marketmen's Association, New York City, chartered the s.s. Nautilus on July 13 for a fishing trip in Sheepshead Bay. R. W. Earley caught the heaviest fish and captured a purse for his luck.

Sylvan S. Cohen, president, Air Induction Ice Bunker Corp., Hoboken, N.J., went on a fishing trip to Asbury Park last week and caught a 52-lb. sea bass.

H. L. McShane, chief engineer and master mechanic of the Swift & Company plant, Fort Worth, Tex., was recently honored at a dinner on the occasion of his retirement after 38 years of service with the company. Officials were hosts at the dinner and Mr. McShane

was given a silver service. W. L. Armstrong, plant superintendent, was toastmaster.

Approximately 300,000 lbs. of fresh meat in meat plants and branch houses in Jackson, Miss., was destroyed late last week when an explosion at the Mississippi Power & Light Co. substation caused a two-day interruption in electrical power.

John Nelson, chief inspector of the meat inspection division of the Los Angeles health department, died there recently. Known to his many friends in Los Angeles meat circles as "Father of Meat Inspection in Los Angeles," Mr. Nelson had been chief inspector since 1905 and had served for 10 years prior to that time as government inspector in San Francisco and Los Angeles. He was 69 years old and is survived by his widow, one brother and four sisters.

A farewell luncheon was given late last week for Miss Anna M. Hart, Wilson & Co., Chicago, who resigned on July 12 after 32 years service with the firm. Present at the luncheon were Edward Foss Wilson, president, C. R. Hood, vice president, and members of the company's beef and small stock departments. Mr. Wilson paid a tribute to Miss Hart for her many years of loyal service with the company and presented her with a black calfskin purse in behalf of members of the beef and small stock departments.

Fire believed to have started in the smokehouse of the Star Provision Co., 600 Marietta st., Atlanta, Ga., caused damage estimated at \$4,000 to \$5,000 last week.

The beautiful home of the late Charles H. Frye, former Seattle meat packer, has been sold to John B. Wood, retired logging operator. Adjoining the residence is the Frye Art Gallery containing a large collection of masterpieces by famous artists. All the paintings were willed to the city of Seattle by Mr. Frye and are to be transferred to a new gallery to be built by the city.

George Whitting, of Odell & Whitting, Chicago provision brokers, returned this week after a two weeks tour with his family through Yellowstone Park and Estes Park.

An ammonia explosion in the West End meat plant of the Kroger Grocery & Baking Co., Cincinnati, O., fatally injured two employees. The victims were: William Meale, 35 years old, chief engineer, and his assistant, Harry Miller, 40 years old.

Horace R. Johnson, manager, produce department, Armour and Company, Oklahoma City, Okla., died of a heart ailment on July 10 at the Oklahoma City General hospital. Mr. Johnson was 44 years old and had been an Armour employee for 24 years. He is survived by his widow and a daughter.

Edward J. Powell, New Philadelphia, Pa., has purchased the northeastern ice plant of the Standard Ice Co., Philadelphia, for a meat and food plant. The property includes several one-story brick and steel buildings and covers an area of 180 ft. by 225 ft.

MAY MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during May with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb & Mutton	Pork & Lard*	Lard**
1941					
May	487	52	65	723	140
April	423	50	62	680	128†
March	405	44	62	704	130
February	371	40	61	687	118
January	453	43	70	789	139
May					
1940	418	49	57	676	122
1939	415	51	55	605	107
January-May, Incl.					
1941	2,139	220	320	3,563	652
1940	2,013	218	291	3,670	685
1939	1,870	220	289	2,898	521

* Unrendered. ** Rendered.

† Includes 14,505,000 lbs. rendered pork fat.

Rendered pork fat not segregated from lard prior to November 1, 1940.

LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during May, 1941, was 14.55 lbs., compared with 13.96 lbs. in April, 1941, and 13.48 lbs. in May, 1940. These yields represent 34.82 lbs. per animal in May, 1941, compared with 33.12 lbs. in April, and 31.43 lbs. per animal in May, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 139,714,000 lbs. in May, 1941; 125,746,000 lbs. in April, and 121,956,000 lbs. in May, 1940. Lard rendered during May, 1941, includes 14,505,000 lbs. of rendered pork fat.

MARGARINE MATERIALS USED

Products used in margarine manufacture during May, 1941:

	May 1941, lbs.	May 1940, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil	961,032	961,032
Coconut oil	1,117,395	2,466,628
Corn oil	39,287	48,124
Cottonseed oil	11,169,921	8,450,271
Derivative of glycerine	61,565	66,400
Diacetyl	1	1
Emulsol	10	10
Lecithin	13,927	6,828
Milk	4,890,157	4,656,147
Monostearine	11,964	493,522
Neutral lard	593,191	593,191
Oleo oil	1,240,696	919,428
Oleo stearine	256,250	309,575
Oleo stearine oil	477	88,000
Oleo stock	76,488	89,614
Palm oil	477	480
Peanut oil	166,403	132,828
Salt	909,382	981,249
Soda (benzoate of)	11,091	10,200
Soya bean oil	6,645,189	5,683,591
Soya bean stearine	295	1,100
Vitamin concentrate	1,129	1,203
Total	27,175,118	25,366,229

HOG-CORN RATIO

The hog corn ratio at Chicago for June, 1941, based on barrows and gilts was 13.4 compared with 12.6 in May and 8.5 in June, 1940. Average price of barrows and gilts at Chicago in June was \$9.88 per cwt. and for corn was 73.7c per bu. In May the hog price was \$9.00 per cwt., and corn was 71.7c per bu.

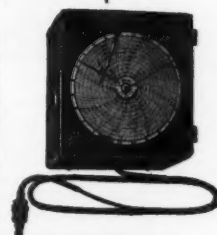
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\$20



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Temperature variations in food processing may result in production tie-ups; in excessive heating or cooling costs; in spoilage; complaints or "rejects." All of these restrict net profits and hamper business growth.

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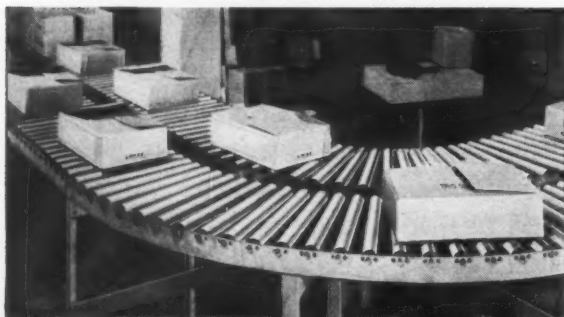
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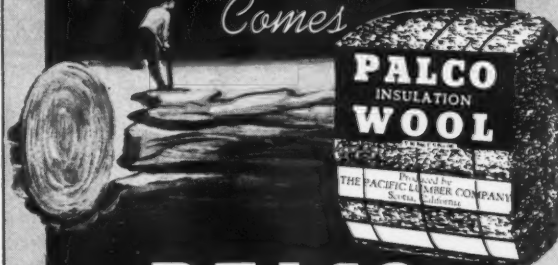
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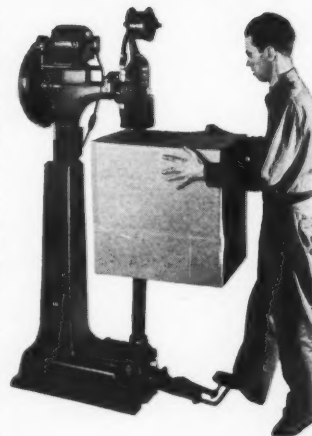
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MORRISON
WIRE STITCHING MACHINES

AMMONIA MASKS

AMMONIA masks are necessary equipment in the engine room of every meat packing and sausage manufacturing plant. They may not be required for long periods of time, but when they are needed, the occasion is sometimes in the nature of an emergency. Quick accessibility of the masks and their physical condition are, therefore, of prime importance to the men who will be required to use these appliances.

The masks should be stored in a location which is readily accessible and gas free under all circumstances, so that the users can take time to adjust them properly. It is a natural tendency for employees to rush to fresh air whenever there is an ammonia line break and they should find masks ready for use there. Masks should be stored away from steam pipes to prevent deterioration of rubber parts from heat.

The men who will be required to don the masks should practice using them from time to time so that they will be accustomed to putting them on, seeing that they are tight and breathing through the resistance of the canister. Men who are to use masks should also be trained to make sure their equipment is on tightly before they enter gaseous atmosphere.

Testing for Tightness

This may be accomplished by placing the hand over the inlet valve of the canister and inhaling. If the facepiece of the mask collapses, the breathing circuit is tight; if it does not collapse, the facepiece must be tightened further. The mask should be inspected to locate any leak.

Masks should be inspected periodically, particularly when they are not used frequently, to see that all parts are in good condition and that the rubber has not deteriorated, cracked or will not crack when the masks are in service.

Ammonia masks bearing the approval of the U. S. Bureau of Mines are safe in ammonia-air atmospheres up to 3 per cent. The human body cannot stand more than 3 per cent ammonia. There-



NEW REFRIGERATED TRUCK TRAVELS 150-MILE ROUTE

This 14-ft. truck body carries a 4-ton load of fresh meats on a 150-mile haul, including 50 to 75 stops, for Kunner Packing Co., Muncie, Ind. It is insulated with 4 in. of Dry-Zero bound-batt in the roof and 3 in. in walls and floors. Kold-Hold refrigeration is used to maintain a temperature of 30 degs. F. inside the body. The chassis is a Ford COE and body was built by Giffel Body Mfg. Co., Terre Haute, Ind.

fore, ammonia masks can be used safely in any ammonia-laden atmosphere the body can stand.

After a mask has been worn the hose should be removed from the canister and the mask sterilized to prevent the transmission of any skin irritation or disease to the next wearer. Masks can be sterilized by:

- 1.—Removing any dirt by washing the rubber and metal parts with soap and warm water. A yellow laundry soap is the most practical type for this purpose.

- 2.—Metal and rubber parts should then be sterilized by immersing them in a solution made of one part of a 40 per cent formaldehyde solution in nine parts of water, or by using a 2 per cent cresol or lysol solution.

- 3.—Metal and rubber parts should be rinsed thoroughly in water and hung up to dry, preferably in a stream of warm (not hot) air.

Masks should not be hung in the sun to dry after cleaning as rubber parts deteriorate when exposed to the direct sunlight.

NON-CONDENSIBLE GASES

Non-condensable gases in the refrigerating system increase cooling costs by increasing head pressure. Presence of a few pounds additional pressure in the condenser has a very important effect on refrigerating results because it increases the amount of power required to drive the compressor. Over a year's time this additional expense may amount to a substantial sum, to which must be added the extra wear and tear on the equipment and the resulting increase in maintenance expense.

Refrigerating systems in many meat packing and sausage manufacturing plants lack modern facilities for purging; when purging is done it must be a hand operation. Since use of this method usually makes it necessary to shut down part or all of the plant, and there is some loss of ammonia, the operating force is often inclined to postpone the operation as long as possible.

Purgers are available which are simple in construction and easy to use. They should be installed wherever a refrigerating system is in operation.

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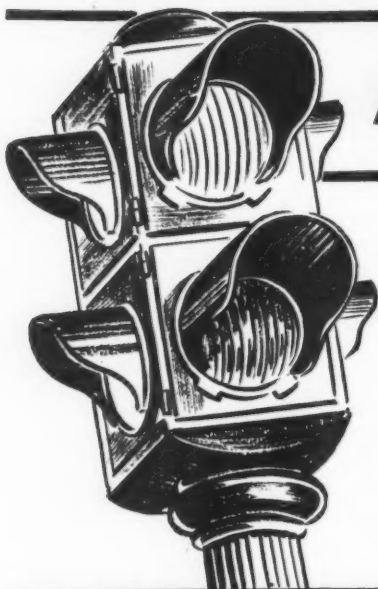
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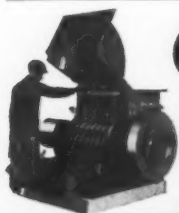
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U. S. Lard Stocks Continue To Rise; Meat Stocks Fall

U. S. lard stocks in storage on July 1 established a new all-time high for the third successive month, while total meat stocks declined 10.8 per cent under June 1.

Lard holdings on July 1 were 367,911,000 lbs., an increase of 1,825,000 lbs. over June 1 stocks, and 61,137,000 lbs. greater than those of the same date last year. July 1 stocks included 40,399,000 lbs. of FSCC-owned lard. July 1 lard stocks also exceeded the five-year average by more than 193 million lbs.

Pork holdings showed a decline of 93,314,000 lbs. during June, totaling 705,141,000 lbs. on July 1 compared with 798,455,000 lbs. on June 1. The July 1 total, however, was 106,619,000 lbs. greater than on July 1, 1940, and more than 200 million lbs. greater than the July 1 five-year average.

Frozen pork stocks showed the greatest decline, dropping 64,068,000 lbs. during June. Total frozen pork holdings on July 1 were 326,068,000 lbs. against 390,282,000 lbs. on June 1 and 262,401,000 lbs. on July 1, 1940. Total D. S. pork stores on July 1 were 105,703,000 lbs., a decrease of 14,714,000 lbs. from the June 1 total, but 13,620,000 lbs. above July 1, 1940. S. P. pork holdings on July 1 totaled 273,224,000 lbs. against 287,656,000 lbs. on

June 1 and 244,338,000 lbs. on July 1, 1940. Total July 1 beef holdings were 68,328,000 lbs. compared with 76,231,000 lbs. on June 1. Stocks of frozen and cured trimmings showed a decrease of 2,199,000 lbs. during June.

Total volume of pork and beef sent to the freezer or to cure during June was 43,244,000 lbs. under May.

Storage stocks in the United States on July 1:

	July 1, 1941 lbs.	June 1, 1941 lbs.	July 1, 5 yr. avg. lbs.
Beef, frozen....	54,417,000	60,646,000	30,142,000
In cure	9,752,000	11,295,000	8,756,000
Cured	4,159,000	4,290,000	4,710,000
Pork, frozen	326,214,000	390,282,000	171,501,000
D.S. in cure	56,719,000	62,456,000	47,317,000
D.S. cured	48,984,000	58,061,000	39,156,000
S.P. in cure	170,197,000	176,992,000	150,718,000
S.P. cured	103,027,000	110,664,000	96,626,000
Lamb and Mutton, frozen	3,633,000	4,130,000	2,106,000
Frozen and cured trimmings, etc.	74,538,000	76,737,000	67,179,000
Lard	367,911,000	366,086,000	174,623,000
Rendered pork fat	7,743,000	7,764,000
Product placed in cure during: June, 1941		June, 1940	5 yr. avg.
Beef, frozen	23,733,000	10,856,000	11,644,000
Beef put in cure	5,662,000	5,037,000	5,486,000
Pork, frozen	59,947,000	65,877,000	42,511,000
D.S. pork put in cure	41,213,000	48,382,000	42,295,000
S.P. pork put in cure	180,810,000	168,434,000	144,832,000
Lamb and mutton, frozen	898,000	776,000	688,000

Included in the figures for pork and lard are 3,401,000 lbs. of cured pork and 40,399,000 lbs. of lard owned by the FSCC. This quantity was reported as of July 1, in storage outside of processing plants.

CHICAGO MID-MONTH STOCKS

Chicago lard stocks declined over 3 million lbs. during the first half of July, totaling 195,640,158 lbs. on July 14 compared with 198,863,471 lbs. on June 30. The decrease was rather unexpected. Total lard holdings at Chicago on July 14 were only 77,557 lbs. greater than on July 14, 1940, and 9,624,313 lbs. greater than stores on the same date last month.

Clear belly stocks on July 14 amounted to 14,332,871 lbs., a decline of 82,439 lbs. since June 30 and 4,804,813 lbs. greater than belly holdings on July 14, 1940.

Stocks of provisions at Chicago at the close of trading on July 14:

	July 14, 1941	June 30, 1941	July 14, 1940
P. S. lard, made since Jan. 1, 1941, lbs.	108,805,252	107,219,519	128,990,262
P. S. lard, made Oct. 1, 1940 to Jan. 1, 1941, lbs.	42,417,487	42,824,849	51,399,092
P. S. lard, made previous to Oct. 1, 1940, lbs.	38,285,479	42,487,551	7,477,416
Other kinds of lard	6,131,940	6,331,552	7,695,831
Total lard, all kinds	195,640,158	198,863,471	195,562,601
D. S. cl. bellies, contract	5,379,578	5,556,300	3,410,800
D. S. cl. bellies, other	8,953,293	8,859,010	6,117,258
Total D. S. cl. bellies	14,332,871	14,415,310	9,528,058
D. S. rib bellies, made since Oct. 1, 1940	710,500	714,600	1,311,300

MEAT IMPORTS AT NEW YORK

Imports for the period July 2 to July 9, inclusive, at the port of New York:

Point of origin	Commodity	Amount lbs.
Argentina—Canned corned beef.....		3,600
—Canned roast beef.....		36,000
Brazil—Canned roast beef.....		17,184
Canada—Smoked back bacon.....		1,930
—Fresh chilled ham.....		57,187
—Fresh frozen beef liver.....		29,502
—Fresh frozen ham.....		25,634
—Smoked belly bacon.....		86
—Fresh pork shoulders.....		1,297
—Frozen pork shoulders.....		1,015
—Frozen pigs (Sucklings).....		153
—Frozen Cow livers.....		9,349
—Canned ham.....		31,312
—Fresh pork side ribs.....		400
—Fresh pork trimmings.....		3,300
Cuba—6,223 quarters fresh chilled beef.....		876,425
—Fresh chilled beef cuts.....		240,814
—Kidneys.....		174
—Fresh frozen beef cuts.....		1,290
—Fresh frozen head meat.....		770
—Fresh frozen beef tongues.....		2,947
—Fresh frozen beef tenderloins.....		355
—Fresh frozen beef organs.....		3,505
—Fresh frozen beef hearts.....		1,890
Uruguay—Canned corned beef.....		47,800

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand July 1, 1941, compared with the same date in 1940:

	July 1, 1941 M lbs.	July 1, 1940 M lbs.	5-yr. av. 1936-40 M lbs.
Broilers	4,923	4,842	5,494
Fryers	3,595	1,774	2,596
Roasters	12,062	4,613	6,734
Fowls	14,061	16,247	12,141
Turkeys	28,032	36,724	20,122
Ducks	6,654	5,028	4,948
Miscellaneous	11,698	10,598	12,758
Unclassified poultry ..	4,849	2,510	1
Total	85,874	82,336	64,693

Carried under "Miscellaneous Poultry" previous to January 1, 1940.

CUT-OUT LOSS ON ALL WEIGHTS SHOWS INCREASE

While the live hog market registered another sharp advance during the first four days of the week, with top hogs reaching \$12 on Thursday, the provision market remained fairly steady. Average hog costs were 53c per cwt. higher than in the preceding week on light butchers, 49c per cwt. higher for medium butchers and up 39c per cwt. on heavy hogs. These increases were not offset by gains in total product values amounting to 17c per cwt. on light butchers, 20c per cwt. on medium weights and 9c per cwt. on heavy hogs. All weights cut out at greater losses than a week earlier, especially light hogs. Test shown here is worked out on the basis of Chicago costs and prices. Packers should work their own tests to determine their own results.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive	
Regular hams	14.00	22.0	\$3.06	13.80	22.0	\$3.04		13.70	22.0	\$3.01	
Piconics	5.60	18.2	.91	5.40	18.1	.87		5.40	18.1	.87	
Boston butts	4.00	21.8	.87	4.00	20.8	.83		4.00	19.8	.79	
Loins (blade in).....	9.80	23.3	2.28	9.60	22.2	2.13		9.60	19.4	1.86	
Bellies, S. P.	11.00	17.4	1.91	9.70	17.1	1.66		8.00	15.2	1.22	
Bellies, D. S.	2.00	11.8	.24		4.00	11.7	.47	
Fat backs	1.00	7.4	.07	3.00	7.8	.23		4.20	8.1	.34	
Plates and jowls.....	2.50	7.6	.19	2.50	7.7	.22		3.30	7.7	.25	
Raw leaf	2.10	9.4	.20	2.20	9.4	.21		2.00	9.4	.20	
P. S. lard, rend. wt.	12.40	9.4	1.17	11.30	9.4	1.06		10.50	9.4	.99	
Spare ribs	1.60	12.4	.20	1.50	10.3	.16		1.50	8.5	.13	
Trimming	3.00	13.1	.39	2.80	13.1	.37		2.80	13.1	.37	
Feet, tails, neckbones.....	2.0007	2.0007		2.0007	
Offal and miscellaneous.....4747	47	
TOTAL YIELD AND VALUE.....			\$11.81	70.00		\$11.56		71.00		\$11.04	
Cost of hogs per cwt.....		\$11.60			\$11.63				\$11.47		
Condemnation loss06			.06				.06		
Handling and overhead.....		.08			.57				.51		
TOTAL COST PER CWT.....			\$12.32			\$12.26			\$12.04		
ALIVE			\$12.32			\$12.26			\$12.04		
TOTAL VALUE			\$11.81			\$11.56			\$11.04		
Loss per cwt.....			.51			.70			\$1.00		
Loss last week.....			.15			.41			.70		

Protecting the Appeals
that Keep
Meat Markets Busy . .



HPS PAPERS for Wrapping Meats



Appearance, freshness, bloom, flavor, purity, cleanliness, weight, vitamins and food value . . . the buying appeals that keep meat markets busy . . . are kept at their best when the packer wraps with H.P.S. Papers. For H.P.S. Papers are special papers . . . scientifically processed with exclusive formulas that produce papers unexcelled for preservation and protection of meats.

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**H. P. SMITH
PAPER COMPANY**

5001 W. 66th Street, Chicago, Ill.

WAXED, OILED & WET-STRENGTH PAPERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., July 17, 1941

REGULAR HAMS	
Green	*S.P.
8-10	22 1/4
10-12	22 1/4
12-14	22 1/4
14-16	22 1/4
16-18 range	22 1/4

BOILING HAMS	
Green	*S.P.
16-18	22 1/4
18-20	22 1/4
20-22	22 1/4
16-20 range	22 1/4
16-22 range	22 1/4

SKINNED HAMS	
Frozen	Fresh & Fr. Frzn.
10-12	24 1/4
12-14	24 1/4
14-16	24 1/4
16-18	24 1/4
18-20	24 1/4
20-22	21 1/2
22-24	21 1/2
24-26	20 1/4
26-30	19 1/2
25/up, No. 2's inc.	18 1/2

PICNICS	
Green	*S.P.
4-6	16 1/4
6-8	16 1/4
8-10	16 1/4
10-12	16 1/4
12-14	16 1/4
8/up, No. 2's inc.	16 1/4
Short shank 3/4-1/2 over.	

GREEN AMERICAN BELLIES	
18-20	13 1/4-13 1/2
20-25	13 1/4

BELLIES	
(Square Cut Seedless)	
Green	*D.C.
6-8	18 1/4
8-10	18
10-12	17 1/2
12-14	17 1/4
14-16	16 1/2
16-18	15 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES	
Clear	Rib
16-18	12 1/2n
18-20	12 1/2
20-25	12 1/2
25-30	12 1/2
30-35	12 1/2
35-40	12 1/2
40-50	11

D. S. FAT BACKS	
6-8	8 1/4
8-10	8 1/4
10-12	8 1/4
12-14	9 1/4
14-16	9 1/4
16-18	9 1/4
18-20	9 1/4
20-25	9 1/4

OTHER D. S. MEATS	
Regular plates	6-8 10 1/2
Clear plates	4-6 8
D. S. jowl butts	8
S. P. jowls	8 1/4
Green square jowls	9 1/4
Green rough jowls	8-8 1/4

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 12	10.40n	9.60n	9.87 1/2ax
Monday, July 14	10.35n	9.52 1/2n	9.75
Tuesday, July 15	10.35n	9.50n	9.75n
Wednesday, July 16	10.30n	9.45n	9.75n
Thursday, July 17	10.05ax	9.30n	9.75n
Friday, July 18	10.10b	9.30n	9.50n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo	11
Kettle rend., tierces, f.o.b. Chgo	11.50
Leaf, kettle rend., tierces, f.o.b. Chgo	11.50
Neutral, tierces, f.o.b. Chicago	11
Shortening, tierces, c.a.f.	14

Havana, Cuba Pure Lard Price

Wednesday, July 16	14.50
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FUTURE PRICES

SATURDAY, JULY 12, 1941

	Open	High	Low	Close
LARD—				
July ...	10.35	10.40	10.35	10.40b
Sept. ...	10.50	10.62 1/2	10.50	10.60b
Oct. ...	10.60	10.75	10.60	10.75ax
Dec. ...	10.80	10.95	10.80	10.95ax
Sales: July, 1; Sept., 50; Oct., 33; Dec., 33; total, 117 sales.				
Open interest: July, 8; Sept., 1,847; Oct., 903; Dec., 687; total, 3,430 lots.				
CLEAR BELLIES—				
July	12.75n
Sept.	13.22 1/2b
Oct.	13.70n

MONDAY, JULY 14, 1941

LARD—				
July ...	10.40	10.40	10.35	10.35b
Sept. ...	10.70	10.70	10.50	10.52 1/2b
Oct. ...	10.80	11.00	10.60	10.65ax
Dec. ...	11.00	11.00	10.82 1/2	10.85ax
Sales: July, 1; Sept., 84; Oct., 53; Dec., 27; total, 165 sales.				
Open interest: July, 7; Sept., 1,834; Oct., 928; Dec., 669; total, 3,438 lots.				
CLEAR BELLIES—				
July	12.75n
Sept.	13.22 1/2a
Oct.	13.70n

TUESDAY, JULY 15, 1941

LARD—				
July ...	10.35	10.35	10.25	10.35
Sept. ...	10.52 1/2	10.55	10.37 1/2	10.50b
Oct. ...	10.65	10.67 1/2	10.50	10.62 1/2b
Dec. ...	10.87 1/2-85	10.87 1/2	10.70	10.80b
Sales: July, 3; Sept., 116; Oct., 73; Dec., 34; total, 226 sales.				
Open interest: July, 4; Sept., 1,853; Oct., 950; Dec., 681; total, 3,488 lots.				
CLEAR BELLIES—				
July	12.75n
Sept.	13.22 1/2a
Oct.	13.70n

WEDNESDAY, JULY 16, 1941

LARD—				
July ...	10.30	10.30
Sept. ...	10.32 1/2	10.52 1/2	10.37 1/2	10.45
Oct. ...	10.62 1/2	10.62 1/2	10.47 1/2	10.55b
Dec. ...	10.85	10.85	10.67 1/2	10.77 1/2ax
Jan. ...	10.77 1/2	10.77 1/2	10.75	10.75
Sales: July, 4; Sept., 103; Oct., 57; Dec., 49; total, 219 sales.				
Open interest: July, 3; Sept., 1,832; Oct., 947; Dec., 687; total, 3,485 lots.				
CLEAR BELLIES—				
July	12.75n
Sept.	13.22 1/2a
Oct.	13.70n

THURSDAY, JULY 17, 1941

LARD—				
July	10.07 1/2ax
Sept. ...	10.35	10.35	10.17 1/2	10.20-17 1/2
Oct. ...	10.45-40	10.45	10.27 1/2	10.27 1/2
Dec. ...	10.62 1/2	10.62 1/2	10.45	10.45b
Jan.	10.60ax
Sales: Sept., 124; Oct., 101; Dec., 79; total 304 sales.				
Open interest: July, 1; Sept., 1,822; Oct., 936; Dec., 717; January, 6; total 3,482 lots.				
CLEAR BELLIES—				
Sept.	12.75n
Oct.	13.22 1/2a
Dec.	13.70n

FRIDAY, JULY 18, 1941

LARD—				
July ...	10.05	10.10	10.05	10.10b
Sept. ...	10.25	10.35	10.20	10.27 1/2b
Oct. ...	10.32 1/2-35	10.42 1/2	10.30	10.37 1/2
Dec. ...	10.52 1/2	10.62 1/2	10.50	10.55b
Jan. ...	10.67 1/2	10.67 1/2
Sales: Sept., 124; Oct., 101; Dec., 79; total 304 sales.				
Open interest: July, 1; Sept., 1,822; Oct., 936; Dec., 717; January, 6; total 3,482 lots.				
CLEAR BELLIES—				
Sept.	12.75n
Oct.	13.22 1/2a
Dec.	13.70n

Watch the Classified Advertisements page for bargains in equipment.

The National Provisioner—July 19, 1941

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended July 15, 1941 per lb.	Cor. week, 1940 per lb.
Prime native steers—			
400-600	18½ @ 20	18½ @ 19
600-800	19½ @ 20	18 @ 18½
800-1000	20	18 @ 18½
Good native steers—			
400-600	16½ @ 17	17½ @ 18½
600-800	16½ @ 17	17½ @ 18
800-1000	16½ @ 17	17½ @ 18
Medium steers—			
400-600	15½ @ 16	17½ @ 17½
600-800	15½ @ 16	17½ @ 17½
800-1000	15½ @ 16	17½ @ 17½
Heifers, good, 400-600	16½	17½ @ 18½
Cows, 400-600	13½ @ 14½	12½ @ 13½
Hind quarters, choice	22½	23 @ 24
Fore quarters, choice	14½	13½ @ 14

Beef Cuts

Steer loins, choice, 60/85	32½	unquoted
Steer loins, No. 1	28½	34
Steer loins, No. 2	25	33
Steer short loins, choice, 30/35-44½	31	unquoted
Steer short loins, No. 1	38	41
Steer short loins, No. 2	31½	28
Steer loin ends, No. 1	23	27½
Steer loin ends, No. 2	20	21
Cow loins	20	24
Cow short loins	24	20
Cow loin ends (hips)	20	unquoted
Steer ribs, choice, 30/40	24	22
Steer ribs, No. 1	23	21
Steer ribs, No. 2	20	15
Cow ribs, No. 2	18	13½
Cow ribs, No. 3	14½	unquoted
Steer rounds, choice, 80/100	21	20½
Steer rounds, No. 1	19½	unquoted
Steer rounds, No. 2	18½	20½
Steer chucks, choice, 80/100	16½	unquoted
Steer chucks, No. 1	16	14½
Steer chucks, No. 2	14	14½
Cow rounds	16½	16½
Cow chucks	12	7½
Steer plates	10½	13
Medium plates	10	13
Briskets No. 1	15½	7
Cow navel ends	11	9½
Steer navel ends	8	7
Fore shanks	10	8½
Hind shanks	8½	60
Strip loins, No. 1 buns	70	40
Strip loins, No. 2	40	32
Sirloin butts, No. 1	30	22
Sirloin butts, No. 2	27½	68
Beef tenderloins, No. 1	65	68
Beef tenderloins, No. 2	58	68
Rump butts	26	16
Flank steaks	25	25
Shoulder clods	18½	16
Hanging tenderloins	16	18½
Insides, green, 12@18 range	20½	17
Outsides, green, 8 lbs. up	20	17½
Knuckles, green, 8 lbs. up	20½	

Beef Products

Brains	6
Heart	11
Tongues	18
Sweetbreads	15
Ox-tail	10
Fresh tripe, plain	10
Fresh tripe, H. C.	15
Livers	25
Kidneys	8

Veal

Choice carcass	19½
Good carcass	18½
Good saddles	24
Good racks	14½
Medium racks	13

Veal Products

Brains, each	10
Sweetbreads	31
Calf livers	55

Lamb

Choice lambs	21
Medium lambs	20
Choice saddles	25
Medium saddles	21
Choice fores	20
Medium fores	19
Lamb fries	28
Lamb tongues	17
Lamb kidneys	15

Mutton

Heavy sheep	8
Light sheep	11
Heavy saddles	10
Light saddles	13
Heavy fores	6
Light fores	9
Mutton legs	12
Mutton loins	8
Mutton stew	8
Sheep tongues	11
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	25
Picnics	18
Skinned shoulders	19
Tenderloins	30
Spareribs	14
Back fat	10
Boston butts	22
Boneless butts, cellar	25
trim, 2@1	13
Hocks	7
Tails	9
Neck bones	4
Silp bones	10
Blade bones	16
Pigs' feet	4
Kidneys, per lb.	6½
Livers	14
Brains	8
Ears	4
Snouts	6
Heads	6
Chitterlings	6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	25½ @ 26½
Fancy skinned hams, 14@16 lbs.	26½ @ 27½
Standard reg. hams, 14@16 lbs., plain	24½ @ 25½
Picnics, 4@8 lbs., short shank, plain	19½ @ 20½
Picnics, 4@8 lbs., long shank, plain	18½ @ 19
Fancy bacon, 6@8 lbs., plain	25½ @ 26½
Standard bacon, 6@8 lbs., plain	23½ @ 24
No. 1 beef sets, smoked	37 @ 38
Insides, 8@12 lbs.	35½ @ 36½
Outsides, 5@9 lbs.	35½ @ 36½
Knuckles, 5@9 lbs.	35½ @ 36½
Cooked hams, choice, skin on, fattened	40½
Cooked hams, choice, skinned, fattened	43½
Cooked picnics, skin on, fattened	34½
Cooked picnics, skinned, fattened	35½

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.75
Lamb tongue, short cut, 200-lb. bbl.	88.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$17.00
80-100 pieces	16.50
100-125 pieces	15.50
Clear plate pork, 25-35 pieces	16.00
Bean pork	18.00
Brisket pork	23.00
Plate beef	20.00
Extra plate beef	20.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	13
Special lean pork trimmings 85%	23½
Extra lean pork trimmings 95%	25½
Pork cheek meat (trimmings)	17½ @ 18
Pork hearts	12½
Pork livers	13½
Native boneless bull meat (heavy)	19
Boneless chucks	16½ @ 17
Shank meat	16 @ 16½
Beef trimmings	14½ @ 15
Dressed canners, 350 lbs. and up	12½
Dressed canner cows, 400-450 lbs.	13½
Dr. bologna bulls, 600 lbs. and up	15½
Tongues, No. 1 canner trim.	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	30
Country style sausage, fresh in link	28
Country style sausage, fresh in bulk	23
Country style sausage, smoked	20½
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	28
Skinless frankfurters	27
Bologna in beef bungs, choice	22
Bologna in beef middles, choice	23
Liver sausage in beef rounds	19
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	23
Head cheese	17
New England luncheon specialty	28
Mixed luncheon specialty, choice	23½
Tongue and blood	25
Blood sausage	27
Souse	18
Polish sausage	27½

DRY SAUSAGE

Cervelat, choice, in hog bungs	44
Thuringer	23½
Farmer	35
Holsteiner	35
B. C. salami, choice	40
Milano, salami, choice in hog bungs	41
B. C. salami, new condition	28
Frisses, choice, in hog middles	41
Genoa style salami, choice	47
Pepperoni	39
Mortadella, new condition	24
Cappicola	49
Italian style hams	40
Virginia hams	42

CURING MATERIALS

Nitrite of soda (Chgo. w.hae. stock)	Cwt.
In 400 lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	8.50
Dbi, refined granulated	9.50
Small crystals	9.75
Medium crystals	10.50
Large crystals	2.90
Pure rfd. gran. nitrate of soda	nominal
Pure rfd. powdered nitrate of soda	nominal
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:		
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar		
Raw, 96 basis, f.o.b. New Orleans	3.55
Standard gran., f.o.b. refiners (2%)	5.05
Packers curing sugar, 250 lb. bags	4.80
f.o.b. Reserve, La., less 2%	4.82
Dextrose, in car lots, per cwt. (cotton)	4.27
In paper bags	

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack16
Domestic rounds, 140 pack36
Export rounds, wide45
Export rounds, medium22
Export rounds, narrow25
No. 1 weasands06
No. 2 weasands05
No. 1 bungs15
No. 2 bungs10
Middles, regular60
Middles, select, wide, 2@2¼ in.60
Middles, select, extra, 2¼ in. & up90
Dried or salted bladders		
12-15 in. wide, flat	1.05
10-12 in. wide, flat70
8-10 in. wide, flat35
6-8 in. wide, flat25
Pork casings:		
Narrow, per 100 yds.	1.70
Narrow, special, per 100 yds.	1.75
Medium, regular	1.50
English, medium	1.35
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.50
Export bungs19
Large prime bungs16
Medium prime bungs10
Small prime bungs08
Middles, per set19

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole Ground	
Allspice, prime	34
Besifit	36
Chili pepper	27
Powder	26
Cloves Amboyana	27½
Zanzibar	20½
Ginger, Jamaica	25
African	21
Mace, Fancy Banda	67
East Indies	59
East & West Indies Blend	58
Mustard flour, fancy	34
No. 1	21
Sumat. fancy Banda	21
East Indies	18½
East & West Indies Blend	22
Paprika, Spanish	51
Pepper, Cayenne	35
Red No. 1	26
Black Malabar	15
Black Lampung	10
Pepper, white Singapore	13½
Muntok	17
Packers	14

SEEDS AND HERBS

	Whole for Baus.	
Caraway seed92
Celery seed, French	1.04
Coriander94
Cominos seed	20½
Coriander Morocco bleached	16
Coriander Morocco natural No. 1	14
Mustard seed, fancy yellow	26
American	16
Marjoram French	65
Oregano	12
Sage, Dalmatian No. 1	1.50
		1.70

(Continued on page 34.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2817 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18	@19
Choice, native, light.....	19	@21
Native, common to fair.....	18	@17

Western Dressed Beef

Native steers, good, 600@800 lbs.....	16	@17
Native choice yearlings, 400@600 lbs.....	17	@18
Good to choice heifers.....	15	@16
Good to choice cows.....	14	@15
Common to fair cows.....	13 1/2	@14
Fresh bologna bulls.....	14 1/2	@15

BEEF CUTS

	Western	City
No. 1 ribs.....	22 @23	23 @24
No. 2 ribs.....	20 @21	22 @23
No. 3 ribs.....	19 @20	21 @22
No. 1 loins.....	24 @25	27 @29
No. 2 loins.....	21 @22	25 @27
No. 3 loins.....	20 @21	23 @24
No. 1 hinds and ribs.....	21 @22	21 @23
No. 2 hinds and ribs.....	19 @20	20 @21
No. 1 rounds.....	16 @17	17 @18 1/2
No. 2 rounds.....	17 @18	18 @19
No. 3 rounds.....	16 @17	17 @18
No. 1 chucks.....	15 @16	16 @17
No. 2 chucks.....	14 @15	15 @16
No. 3 chucks.....	13 @14	14 @15
Rolls, reg. 4@6 lbs. av.....	20 @21	21 @22
Rolls, reg. 6@8 lbs. av.....	23 @24	24 @25
Tenderloins, steers.....	20 @21	21 @22
Tenderloins, cows.....	19 @20	20 @21
Tenderloins, bulls.....	18 @19	19 @20
Shoulder clods.....	17 @18	18 @19

DRESSED VEAL

Good.....	19	@20
Medium.....	18	@19
Common.....	17	@18

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22	@23
Genuine spring lambs, good to medium.....	21	@22
Genuine spring lambs, medium.....	20	@21
Winter lambs, good.....	18 1/2 @19 1/2	
Winter lambs, choice.....	17 1/2 @18 1/2	
Winter lambs, medium.....	16 1/2 @17 1/2	
Sheep, good.....	15 @16	
Sheep, medium.....	14 @15	

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$16.88	@17.25
Pigs, small lots (80-110 lbs.)		
head on; leaf fat in.....	18.00	@18.50

FRESH PORK CUTS

Pork loins, fresh, western, 10@12 lbs.....	25	@26
Shoulders, western, 10@12 lbs. av.....	20	@21
Butts, regular, western, 4-6 lbs.....	23	@24
Hams, reg. west. fresh, 10@12 lbs. av.....	25	@26
Hams, skinned west. fresh, 10@12 lbs. av.....	26	@27
Picnics, western, fresh, 6@8 lbs.....	17	@18
Pork trimmings, extra lean, 90-95%.....	27	@28
Pork trimmings, regular 50% lean.....	17 1/2 @18 1/2	
Spareribs, medium.....	14	@15

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	48	
Cooked hams, choice, skinless, fattened.....	48	

SMOKED MEATS

Regular hama, 8@10 lbs. av.....	27	@28
Regular hama, 10@12 lbs. av.....	27	@28
Regular hama, 12@14 lbs. av.....	26 1/2 @27	
Skinned hama, 10@12 lbs. av.....	27 1/2 @28	
Skinned hama, 12@14 lbs. av.....	27	@28
Skinned hama, 16@18 lbs. av.....	26 1/2 @27	
Skinned hama, 18@20 lbs. av.....	26 @27	
Picnics, 4@6 lbs. av.....	20	@21
Picnics, 6@8 lbs. av.....	19	@20
Bacon, boneless, western.....	28 1/2 @29	
Bacon, boneless, city.....	25	@26
Beef tongue, light.....	25	@26
Beef tongue, heavy.....	24	@25

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17	
Fresh steer tongues, l. c. trimmed, per lb.....	30	
Sweetbreads, beef, per lb.....	25	
Sweetbreads, veal, a pair.....	60	
Beef kidneys, per lb.....	11	
Mutton kidneys, each.....	5	
Livers, beef, per lb.....	29	
Oxtails, per lb.....	15	
Beef hanging tenders, per lb.....	30	
Lamb fries, a pair.....	13	

BUTCHERS' FAT

Shop fat.....	\$3.00	per cwt.
Breast fat.....	4.00	per cwt.
Edible suet.....	4.75	per cwt.
Inedible suet.....	4.50	per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	21	3.00	3.15	3.20	3.50
Prime No. 2 veals.....	19	2.70	2.85	2.90	3.10
Buttermilk No. 1.....	16	2.50	2.65	2.70	2.90
Buttermilk No. 2.....	15	2.35	2.50	2.55	2.75
Branded gruby.....	10	1.55	1.70	1.75	1.80
Number 3.....	10	1.55	1.70	1.75	1.80

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on July 16, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$17.50@18.50		\$18.00@19.00	
500-600 lbs.....	17.00@18.00		17.50@18.50	\$18.00@19.00
600-700 lbs. ²	17.00@18.00	\$17.50@18.00	17.50@18.00	17.50@18.50
700-800 lbs. ²	16.50@17.50	17.50@18.00		
STEER, Good:				
400-500 lbs. ¹	16.50@17.50		16.50@17.50	17.00@18.00
500-600 lbs.....	16.50@17.00		16.50@17.50	17.00@18.00
600-700 lbs. ²	16.50@17.00	16.50@17.50	16.50@17.50	17.00@18.00
700-800 lbs. ²	16.00@16.50	16.50@17.50	16.50@17.50	17.00@17.50
STEER, Commercial:				
400-600 lbs. ¹	15.50@16.50		15.50@16.50	15.50@17.00
600-700 lbs. ²	15.50@16.00	16.00@16.50	15.50@16.50	15.50@17.00
STEER, Utility:				
400-600 lbs. ¹	14.50@15.50		14.50@15.50	14.00@15.00
COW (All Weights):				
Commercial.....	13.50@14.00	14.50@15.00	14.50@15.00	14.00@14.50
Utility.....	13.25@13.50	14.00@14.50	14.00@14.50	14.00@14.50
Cutter.....	13.00@13.25	13.50@14.00	13.50@14.00	13.50@14.00
Canner.....	12.25@12.50			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	18.00@19.00	19.00@20.00	19.00@21.00	19.00@21.00
130-170 lbs.....	16.00@17.00		20.00@21.00	
VEAL, Good:				
50-80 lbs.....	16.00@17.00	17.50@18.50	17.00@18.50	17.00@19.00
80-130 lbs.....	16.50@18.00	18.00@19.50	18.00@19.50	17.00@19.00
130-170 lbs.....	15.50@16.50		18.50@20.00	
VEAL, Commercial:				
50-80 lbs.....	15.00@16.00	15.00@17.00	15.50@17.00	15.00@16.00
80-130 lbs.....	15.50@16.50	16.00@18.00	16.00@18.00	15.00@16.00
130-170 lbs.....	14.50@15.50		16.50@18.50	
VEAL, Utility:				
All weights.....	14.00@15.00	14.50@16.00		14.00@15.00
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	22.00@23.00	22.00@24.00	21.50@22.50	22.00@23.00
40-45 lbs.....	22.00@23.00	22.00@24.00	21.50@22.50	22.00@23.00
45-50 lbs.....	22.00@23.00	22.00@24.00	22.00@22.50	22.00@23.00
50-60 lbs.....	21.00@22.00			
SPRING LAMB, Good:				
30-40 lbs.....	20.00@22.00	21.00@23.00	20.50@21.50	20.00@22.00
40-45 lbs.....	20.00@22.00	21.00@23.00	20.50@21.50	20.00@22.00
45-50 lbs.....	20.00@22.00	21.00@23.00	20.00@21.00	20.00@22.00
50-60 lbs.....	19.00@21.00			
SPRING LAMB, Commercial:				
All weights.....	17.00@19.00	18.50@21.00	18.00@20.00	17.00@19.00
SPRING LAMB, Utility:				
All weights.....	15.00@17.00	16.50@18.50	16.00@18.00	15.00@16.00
YEARLING, All Weights:				
Good.....	16.00@18.00			
Commercial.....	14.00@16.00			
Utility.....	13.00@14.00			
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.50@10.50		11.50@12.50	
Commercial.....	8.50@9.50		9.50@11.50	
Utility.....	7.50@8.50		8.00@9.50	
Fresh Pork Cuts:				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.....	24.00@25.00	24.50@25.50	25.00@25.50	24.00@26.00
10-12 lbs.....	24.00@25.00	24.50@25.50	25.00@25.50	24.00@26.00
12-15 lbs.....	21.50@22.50	23.50@24.50	22.50@23.50	22.00@24.00
16-22 lbs.....	16.50@18.00			19.00@20.50
SHOULDERS, Skinned, N. Y. style:				
8-12 lbs.....	19.00@19.50		20.00@21.00	
BUTTS: Boston style:				
4-8 lbs.....	21.50@22.50		24.00@25.00	22.00@24.00
SPARE RIBS:				
Half sheets.....	13.50@14.50			
TRIMMINGS:				
Regular.....	13.50@14.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

EASTERN FERTILIZER MARKETS

New York, July 16, 1941

The markets were all strong the past week and very little tankage was available. Last sales were made at \$4.25 and 10c, f.o.b. shipping points. Blood was not very active and material was offered at \$3.50, f.o.b. New York. Cracklings were in good demand and sales were made at 92 1/2c, with some

on the selling side asking 95c.

The fish meal was in demand and sales of fish scrap were reported at \$4.60 and 10c, f.o.b. fish factories. No new imported nitrate of soda prices have been announced as yet, but they are expected soon.

See Classified page for good men.

Buyers and Sellers Apart on Tallow-Grease Values

New York and Chicago markets quiet with consumers bidding lower and producers holding for last major sale levels—Producers well sold up—Trade awaiting cotton oil ceiling announcement.

NEW YORK, JULY 16, 1941

TALLOW.—The tallow market was rather quiet but steady during the past week. The last business in extra passed at 8½c, but leading local and outside soapers lowered their ideas to the 8c level. They had no success, however, as producers still asked 8½c. Little business passed although there were indications that some regular weekly trade might have gone through at last week's levels. Buyers were awaiting developments on oil price ceilings. Edible was quoted at 8½c; extra 8@8½c, and special, 8½c.

STEARINE.—The market was quiet but steady. Oleo was quoted at 9½c.

OLEO OIL.—The market was quiet but steady and unchanged. Extra was quoted at 10½@11c; prime, 10¼@10½c, and lower grades, 10@10½c.

GREASE OIL.—Demand was moderate and the market was steady. No. 1 was quoted at 11½c; No. 2, 11½c; extra, 12½c; extra No. 1, 12c; winter strained, 12½c; prime burning, 13½c, and prime inedible, 12½c.

NEATSFOT OIL.—Demand was rather quiet but the market was firm. This oil has been placed on the priority list. Cold test was quoted at 25½c; extra, 12½c; extra No. 1, 12c; prime, 12½c, and pure, 17½c.

GREASES.—The market was rather quiet but steady with the last business in yellow and house at 7½c. Buyers lowered their ideas somewhat, but sellers were firm. Producers are comfortably sold up and consumer demand is not urgent at the moment. There is a tendency to await price ceiling developments. Choice white was quoted at 8½c; yellow and house, 7½@7¾c, and brown, 7½@7¾c.

CHICAGO, July 17, 1941

TALLOW.—Market was quiet this week with easiness which developed when bids were cut last week accentuated by the weakness in lard. Larger producers were well sold up and withdrawn with their selling ideas at last week's levels. Prime sold at 8c and special at 7½c early; market had a distinctly softer tone on Thursday with the setback in lard. Thursday quotations: edible, 8@8½c; fancy, 8c; prime, 8c; special 7½c and No. 1 tallow at 7½@7¾c.

STEARINE.—Market quiet and dull. Prime oleo quoted at 9c and yellow grease stearine at 7½@7¾c.

OLEO OIL.—Extra oleo oil (tierces) was quoted at 10½c and prime oil was called 10c.

GREASE OIL.—Quotations this week were: No. 1, 11½c; No. 2, 11½c; extra, 11½c; extra No. 1, 11½c; extra winter strained, 12c; special No. 1, 11½c; prime burning, 12½c; and prime inedible, 12½c. Acidless tallow oil was quoted at 11½c.

NEATSFOT OIL.—Quotations this week were: Cold test, 25c; extra, 11½c; No. 1, 11½c; prime, 12c and pure was quoted at 17c.

GREASES.—Trade was dull and prices lower; weakness which developed last week as bids were lowered continued. Larger producers still hoped for higher prices and were in a good position to wait. Couple tanks white grease moved early at 8c, Chicago; yellow sold at 7½c and brown at 7c. Yellow sold on Thursday at 7½c, Chicago, and white at 7½c, Chicago and Cincinnati. Thursday's quotations: choice white 7½c; A-white, 7½c; B-white, 7½c; yellow, 7½@7¾c; brown, 7@7½c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, July 17.)

There were a few advances and supplies were generally tight.

Blood

	Unit
Ammonia	
Unground	\$3.75

Digester Feed Tankage Materials

Digester feed tankage was higher.

Unground, 11 to 12% ammonia	\$ 4.75
Unground, 6 to 10% choice quality	5.00
Liquid stick	1.50@1.65

Packinghouse Feeds

Packinghouse feeds still advancing.

	Carlots, Per ton
60% digester tankage	\$62.50
50% meat and bone scraps	62.50
Blood-meal	67.50
Special steam bone-meal	55.00

Bone Meals (Fertilizer Grades)

No change in this market.

	Per ton
Steam, ground, 3 & 50	\$40.00@42.00
Steam, ground, 2 & 26	37.50@40.00

Fertilizer Materials

Ground tankage, 10@11%, remains nominal at \$3.50.

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.50 & 10c n.
Bone tankage, unground, per ton	30.00
Hoof meal	2.65 nominal

Dry Rendered Tankage

Sales continue at list:

	Per unit
Hard pressed and expeller unground	
up to 48% protein (low test)	\$ 1.00
above 48% protein (high test)	.95
Soft pressed pork, ac. grease and	
quality, ton	50.00@52.50
Soft pressed beef, ac. grease and	
quality, ton	47.50@50.00

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pinles	22.00@25.00
Cattle jaws, skulls and knuckles	32.50@35.00
Hide trimmings	22.00@25.00
Pig skin scraps and trim, per lb.	6½@ 7c

Bones and Hoofs

	Per ton
Round shins, heavy	\$62.50@65.00
light	60.00
Flat shins, heavy	57.50@60.00
light	55.00@57.50
Blades, buttocks, shoulders & thighs	55.00@57.50
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	35.00
Junk bones	27.50@29.00

Animal Hair

Winter coll dried, per ton	\$50.00@52.50
Summer coll dried, per ton	30.00
Winter processed, black, lb.	7½c @ 8½c
Winter processed, gray, lb.	7c @ 7½c
Summer processed, gray, lb.	3c @ 3½c
Cattle switches	4c @ 4½c



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.60 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
July shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	38.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50-55% protein, unground.....	92½c
60% protein, unground.....	92½c

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	10½ @ 11
White deodorized, in bbls., f.o.b. Chgo. 11½ @ 12	
Yellow, deodorized.....	12 @ 12½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3
Soybean oil, f.o.b. mills, in tanks.....	9¾ @ 10
Corn oil, in tanks, f.o.b. mills.....	12 @ 12½
Cocunut oil, sellers tanks, f.o.b. const., 5¾ @ 6	
Redmed coconut, bbls., f.o.b. Chicago.....	11¾ @ 12

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	15½
White animal fat.....	14
Water churned pastry.....	15¼
Milk churned pastry.....	16¼
Vegetable type.....	12

Cotton Oil Market Nervous Pending Action on Ceiling

COTTONSEED oil futures trading at New York was on a smaller scale this week. The market was nervous and irregular pending receipt of a clearer idea of the prospective OPACS ceiling on oil. It was reported that the announcement may not be made for another week.

In the meantime, the market was susceptible to buying and selling because of the small open interest. Unfavorable weather in the South and new season's highs for cotton and hogs encouraged buying and covering, but the bulges met liquidation and selling inspired by good corn and soybean weather, reports of prospective large soybean oil production and failure of outside demand on the upturns.

Cash trade was distinctly slower. Trade brokers were inactive other than for small buying, especially on selloffs in lifting hedges.

June consumption of cotton oil was 323,316 bbls. against 377,948 bbls. in May and 245,442 bbls. in June, 1940. Consumption for 11 months ended with June was 3,549,000 bbls. against 3,125,000 bbls. last season, a gain of about 400,000 bbls.

Visible supply on July 1 was 1,184,000 bbls. against 1,581,000 bbls. last year.

COCONUT OIL.—The market broke sharply when the Maritime Commission granted space for movement of coconut oil and copra from the Philippines at \$15 per ton compared with the previous rate of \$21. The Pacific coast reported about 2,000 tons of oil sold at 6c and at 5¾c compared with last week's nominal price of 6¾c. There were indications that 6¾c might be done at New York, or ½c lower.

SOYBEAN OIL.—Demand was distinctly slower and prices were barely steady. Old crop oil sold at 10c at New York and new crop last sold at 9c. The market was around that level later.

CORN OIL.—The market was dull at New York purely nominal at 12¾c.

PALM OIL.—Trade was quiet at New York but prices were steady at 6½ @ 6¾c nominal.

OLIVE OIL FOOTS.—The market was quoted nominally at 16½c.

PEANUT OIL.—Very little oil was available and the market was quoted 11½ @ 12c nominal, New York.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 10¾ @ 11c nominal; Texas, 10¾ @ 11c nominal at common points; Dallas, 10¾c nominal.

Futures market transactions for the week at New York were:

FRIDAY, JULY 11, 1941

	Sales	High	Low	Range	Bid	Closing	Asked
July.....	3	11.72	11.71	11.60	11.78		
August.....				11.60	nom		
September.....	76	11.62	11.10	11.26	trad		
October.....	81	11.38	11.06	11.15	trad		
November.....				11.15	nom		
December.....	75	11.32	11.00	11.12	13tr		
January.....	12	11.31	11.04	11.13	trad		
February.....				11.13	nom		

Sales 247 contracts.

MONDAY, JULY 14, 1941

July.....				11.70	11.95		
August.....				11.70	nom		
September.....	15	11.54	11.38	11.45	sale		
October.....	25	11.50	11.31	11.33	11.35		
November.....				11.33	nom		
December.....	29	11.45	11.27	11.28	11.32		
January.....	3	11.39	11.35	11.29	11.32		
February.....				11.29	nom		

Sales 72 contracts.

TUESDAY, JULY 15, 1941

July.....	10			11.70	11.95		
August.....				11.50	nom		
September.....	27	11.58	11.41	11.58	sale		
October.....	37	11.48	11.31	11.48	sale		
November.....				11.48	nom		
December.....	34	11.41	11.27	11.41	sale		
January.....	7	11.37	11.36	11.40	11.44		
February.....				11.40	nom		

Sales 115 contracts.

WEDNESDAY, JULY 16, 1941

August.....				11.50	nom		
September.....	30	11.63	11.45	11.45	sale		
October.....	12	11.57	11.35	11.35	nom		
November.....				11.35	nom		
December.....	14	11.54	11.30	11.30	sale		
January.....				11.28	11.35		
February.....				11.28	nom		
March.....	1	11.52	11.52	11.29	11.40		

Sales 57 contracts.

THURSDAY, JULY 17, 1941

September.....	25	11.48	11.38	11.43	nom		
October.....	23	11.32	11.25	11.28	nom		
December.....	17	11.24	11.16	11.20	nom		
January.....				11.21	bid		
March.....				11.27	bid		

(See page 39 for later markets.)



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HIDES AND SKINS

Broad movement of around 200,000 packer hides after Colorados established at 14½c—Bulls sell steady—All other hides and skins at full ceiling prices.

Chicago

PACKER HIDES.—Colorado steers were established this week at a half-cent differential under the ceiling price, with butt-branded and heavy Texas steers at the ceiling price of 15c, and a broad movement of hides developed, involving so far around 190,000 to 200,000 hides in the Chicago market. Bulls sold at steady price, while all other descriptions moved at full ceiling prices.

Native steers have been in good demand, with specialty leather tanners more active as the seasonal quality improves, and heavy native cows have also been moving well. There has been an active demand for any light average hides and also for branded cows but sole leather tanners have been slow to take the heavy branded steers, and it has been difficult to work out combination trades of the heavy brands with light average stock.

One packer was credited with moving about 15,000 branded hides early, but total sales of all descriptions later

by that packer were thought to run up to around 75,000 hides. Another packer sold around 30,000 hides; third packer moved 4,000 native steers and 4,000 branded steers; fourth packer sold a sizeable quantity, estimated around 65,000 or more hides, with all descriptions involved.

Butt branded and heavy Texas steers sold at 15c, Colorados at 14½c, and native steers at 15c, all selected, but flat as to weights, or with no differential between heavies and lights. All other descriptions sold at full ceiling price of 15c. A total of about 7,500 June-July native bulls was reported late this week at 12c, with a few brands at 11c, steady prices.

While confirmation is not yet obtainable, the Association is credited with selling 1,000 native steers, 800 heavy native cows, about 3,000 light native cows and 800 branded cows, all at 15c.

A Minnesota packer sold about 15,000 hides; an Iowa packer moved about 40,000 hides also at the same prices, with anything prior to May salting reported going at ½c discount.

CALFSKINS.—One packer is credited with moving around 30,000 calfskins late this week at the full ceiling prices of 27c for northern heavies and 23½c for lights; exact details have not

yet been disclosed and some estimate the movement at up to 50,000 skins. These figures are reported obtainable for more.

Chicago city calfskins have been moving quietly at full ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb.; with demand at these prices well in excess of available offerings, sellers are not inclined to disclose quantities. Straight countries are quotable 17@ 17½c flat, trimmed. Chgo. city light calf and deacons are quotable at ceiling price of \$1.43.

KIPSKINS.—Packers are well sold up to end of June on kipskins, and it is a little early yet for offerings of current month take-off. Last trading was at the ceiling price of 20c for northern and southern natives and over-weights, and also 20c for branded kips.

Production of Chgo. city kipskins continues rather light and ceiling price of 20c is reported obtainable, and possibly paid in a small way. Straight countries are quoted 15@15½c flat, trimmed.

Last trading in packer regular slunks was at \$1.15 and the market is sold up to end of June.

FOREIGN WET SALTED HIDES.—There was a fair trade in the South American market, with prices showing a firmer tone. A few Argentine frigorifico standard heavy steers sold early at steady price of 85 pesos, equal to 13¼c, c.i.f. New York, followed by 15,000 more at 86 pesos or 13½c. Later,



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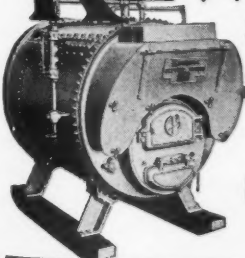
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7,000 reject heavy steers sold at 82 pesos or 12½¢, and 4,500 reject cows at 84 pesos or 13½¢, both about ½¢ over the price paid in the volume trading about two weeks back.

COUNTRY HIDES.—There is not a great deal of trading being reported in the country market but there is thought to be some business passing in a quiet way, at about unchanged levels. Untrimmed all-weights around 47 lb. avge. are generally quoted 12¢ flat, del'd Chgo.; offerings apparently are not very liberal and sellers talk around ¼¢ higher, while lighter average hides would probably bring 12¼¢. Heavy steers and cows are more or less nominal around 10½¢, flat, trimmed. Buff weights, trimmed, are wanted at 12½¢ flat, equal to 13¼¢ selected, with ¼¢ more usually asked. Trimmed extremes usually quoted 13½¢ flat, equal to 14¼¢ selected; some quote in a range to ¼¢ less. Bulls are nominal at 7@7½¢ flat. Glues quoted 9½@10¢ flat. All-weight branded hides listed 10@10½¢, flat.

Production of all cattle hide leathers during the month of May was estimated by Commodity Exchange, Inc., at 2,264,000 equivalent hides, as against 1,597,000 during May 1940; total consumption during May was estimated at 2,376,000 equivalent hides, as compared with 1,550,000 for May 1940. Total visible stocks of all cattle hides and leather at end of May were estimated at 5.3 months supply at current rate of consumption, using 3 mos. running aver-

age, as against 5.4 at end of April and 7.3 at end of May 1940.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight natives appears quotable in a range of 14¼@14½¢, selected, for natives, with brands ¼¢ less. Bids of 14¢ for natives have been declined for some June-July hides of desirable take-off around 47 lb. avge., with 14½¢ asked. While some buyers indicate that offerings are obtainable down to 14¼¢ for natives, others say that very little desirable stock can be bought under 14½¢, and choice light average would bring ¼¢ more.

PACIFIC COAST.—A Los Angeles packer is credited with selling about 13,000 June hides this week at steady price of 13½¢, flat, for steers and cows, f.o.b. shipping point.

HORSEHIDES.—Trading is slow on horsehides. City renderers, with manes and tails, quoted \$6.40@6.50 paid, selected, f.o.b. nearby sections, but buyers generally talk \$6.25; trimmed renderers quoted \$6.00@6.25, del'd Chgo.; mixed city and country lots \$5.75@5.90, Chgo.

SHEEPSKINS.—Dry pelts quoted around 24¢ per lb., nom., del'd Chgo. Packer shearlings called firm, with offerings considerably lighter now; car reported this week at \$1.70 for No. 1's, \$1.30 for No. 2's, and 85¢ for No. 3's, but \$1.75 reported obtainable now for No. 1's; another house quotes last sales No. 3's at 80¢. Pickled skins firm, with

\$6.75 paid in a carlot way for current packer production. Outside independent packers are credited with having sold straight run packer lamb pelts recently at up to \$2.20 per cwt. live weight basis, with westerns included. Northern native lamb pelts usually quoted \$1.90@2.00 per cwt. live weight; outside small packer pelts reported moving at \$1.45 each.

New York

PACKER HIDES.—The New York market has been quiet so far this week, with July production still intact and June branded steers held in one quarter. Native steers are reported salable at 15¢, with butt brands offered at 15¢ and Colorados quotable at 14½¢ nom.

CALFSKINS.—The New York calfskin market continues quotable at full ceiling prices. Collectors' calf are quotable 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35; packer 5-7's are quotable \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up at \$4.60. Packers sold about 30,000 skins, and collectors also moved a good quantity, during the past couple weeks at these levels.

FRANKFURT MANUFACTURE

Frankfurt manufacture is discussed fully in THE NATIONAL PROVISIONER'S latest authoritative operating handbook, "Sausage and Meat Specialties."

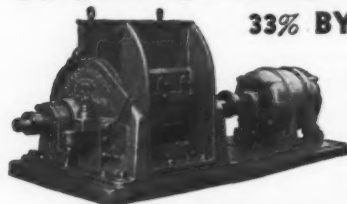
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NEW YORK HIDE FUTURES

Monday, July 14.—Close: Sept. 14.30 b; Dec. 14.28@14.39; Mar. 14.28 n; June 14.28 n; 8 lots; unchanged to 2 lower.

Tuesday, July 15.—Sept. 14.32@14.40; Dec. 14.30@14.38; Mar. 14.27 n; June 14.27 n; 24 lots; 2 higher to 1 lower.

Wednesday, July 16.—Close: Sept. 14.45@14.48; Dec. 14.45@14.46; Mar. 14.44 n; June 14.44 n; 31 lots; 13@17 higher.

Thursday, July 17.—Sept. 14.51@14.55; Dec. 14.47@14.50; Mar. 14.45 n; June 14.45 n; 17 lots; 1@6 higher.

Friday, July 18.—Sept. 14.52@14.54; Dec. 14.47@14.49; Mar. 14.45n; June 14.45n; 21 lots; unchanged to 1 higher.

CHICAGO COTTON OIL

Closing Prices

Monday, July 14.—July 11.50@11.75; Sept. 11.37 b; Oct. 11.27 b; Dec. 11.20 b; cash 11.62 n.

Tuesday, July 15.—July 11.62@11.87; Sept. 11.45 b; Oct. 11.37 b; Dec. 11.29 b; cash 11.62 b-11.87 ax.

Wednesday, July 16.—July 11.62 n; Sept. 11.45 n; Oct. 11.30 n; Dec. 11.25 n; cash 11.62 b-11.87 ax.

Thursday, July 17.—Sept. 11.35 ax; Oct. 11.25 ax; Dec. 11.15 ax; Jan 11.18 n; cash 11.60 n.

Friday, July 18.—July 11.40n; Sept. 11.25n; Oct. 11.16n; Dec. 11.18; cash 11.65n.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures made moderate gains, sustained by action in grains and the purchase of 7½ million lbs. of lard by the U. S. government. Cash trade was slightly improved. Hog market at Chicago was about steady to 10@15c lower. Top hogs were quoted at \$11.85. Provision market appeared unchanged with easier tone on list in general.

Cottonseed Oil

Cotton oil market was steady; Valley and Southeast crude, 10½c nominal; Texas, common points, 10½@10¾c nominal; Dallas, 10½@10¾c nominal.

Quotations on New York bleachable cottonseed oil at close of market on Friday were: Sept. 11.49 sales; Oct. 11.35@11.38; Dec. 11.29@11.30; Jan. 11.28@11.32; Mar. 11.37@11.42; 49 lots; closing firm.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on July 12, 1941:

	Week July 12	Previous week	Same week '40
Cured meats, lbs.	22,145,000	20,707,000	18,995,000
Fresh meats, lbs.	50,065,000	36,810,000	65,487,000
Lard, lbs.	8,061,000	6,154,000	3,837,000

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 18, 1941, with comparisons:

	PACKER HIDES		Cor. week, 1940
	Week ended July 18	Prev. week	
Hvy. nat. str.	@15	@15	11½@11¾
Hvy. Tex. str.	@15	@15	@10¾
Hvy. butt brnd'd	@15	@15	@10¾
strs.	@15	@15	@10¾
Hvy. Col. str.	@14½	@15	@10¾
Ex-light Tex.	@15	@15	@12
strs.	@15	@15	@11¼
Brnd'd cows	@15	@15	@11¼
Hvy. nat. cows	@15	@15	@12¾
Lt. nat. cows	@15	@15	@12¾
Nat. bulls	@12	@12	@9
Brnd'd bulls	@11	@11	@8
Calfskins	23½@27	23½@27	21 @26
Kips, nat.	@20	@20	@21
Kips, ov-wt.	@20	@20	@19¾
Kips, brnd'd	@20	@20	@18
Slunks, reg.	@1.15	@1.15	@85
Slunks, hrls.	@65	@65	45 @50

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	14½@14¾	14½@14¾	10½@11¼
Branded	13½@14¾	13½@14¾	10 @10¾
Nat. bulls	10½@11	10½@11	7½ @8
Brnd'd bulls	10 @10½	10 @10½	7 @7½
Calfskins	20½@23	20½@23	17 @22
Kips	@20	@20	18 @19
Slunks, reg.	.95 @1.00n	.95 @1.00n	75 @80
Slunks, hrls.	@55n	@55n	@40

COUNTRY HIDES

Hvy. steers	10½@10¾	@10½	7 @7½
Hvy. cows	10½@10¾	@10½	7 @7½
Butts	13½@13¾	@13½	9½ @9¾
Extremes	@14½	@14½	11½ @12
Bulls	7 @7½	6½ @7	5½ @5¾
Calfskins	17 @17½	16½ @17	15 @15½
Kipskins	15 @15½	15 @15½	14 @14½
Horsehides	5.75@6.50	5.75@6.50	4.25@5.15

SHEEPSKINS

Pkr. shearlgs.	1.70@1.75	1.70@1.75	@1.35
Dry pelts	@24	@24	18 @19

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LIVESTOCK MARKETS *Weekly Review*

May Livestock Costs and Meat Production

PACKERS operating under federal inspection paid out a total of \$185,849,000 for livestock slaughtered during May, the largest sum spent in any month since January, 1930 and the highest total for May since 1929. This total represented an increase of 41 per cent compared with May, 1940 and a gain of 48 per cent compared with the five-year average.

Packers' cattle expenditures for May totaled \$78,453,000 and were up 26 per cent compared with May, 1940 and 40 per cent compared with the five-year average. Cattle slaughtered under federal inspection cost packers \$346,050,000 in the first five months of 1941 compared with \$286,190,000 in 1940.

Hog Costs Climb

Packers spent \$85,089,000 for hogs during May compared with \$51,137,000 in May a year earlier. This was an increase of 66 per cent; the increase over the five-year average was 64 per cent. Packers' hog costs for the first five months of this year totaled \$378,278,000 compared with \$259,793,000 a year earlier, an increase of 46 per cent. Sheep and lamb payments rose 22 per cent above a year earlier and 28 per cent above the five-year average.

May meat production in the United States reached the highest levels on record for that month. Packers slaughtering under federal inspection produced 1,326,571,000 lbs. of meat during May compared with 1,199,688,000 lbs. in May, 1940, an increase of 11 per cent, and 31 per cent above the five-year average. The greatest increase was in pork and lard production; this aggregated 723,277,000 lbs. compared with 675,942,000 lbs. in May, 1940. May meat

production showed a larger rate of gain over 1940 than did the first five months of 1941 combined. Meat produced in the first five months of 1941 was 6,252,015,000 lbs. against 6,192,274,000 lbs. in 1940.

Livestock expenditures by packers during May, 1941, and 1940 were as follows:

	May, 1941	Apr., 1941	May, 1940
Cattle	\$78,453,000	\$69,033,000	\$62,427,000
Calves	9,243,000	8,728,000	7,931,000
Hogs	85,089,000	75,426,000	51,137,000
Sheep	13,064,000	13,313,000	10,707,000
Total ...	\$185,849,000	\$166,500,000	\$132,202,000

Total live weight of cattle, calves, hogs and sheep slaughtered under federal inspection during May, 1941, with comparisons:

	May, 1941 lbs.	Apr., 1941 lbs.	May, 1940 lbs.
Cattle	870,732,000	761,954,000	752,133,000
Calves	90,194,000	87,545,000	84,553,000
Hogs	962,548,000	903,308,000	906,685,000
Sheep	135,235,000	132,560,000	118,444,000
Total ...	2,058,689,000	1,885,668,000	1,861,815,000

Total dressed weight of meat and lard produced under federal inspection during May, with comparisons:

	May, 1941 lbs.	Apr., 1941 lbs.	May, 1940 lbs.
Beef	486,719,000	423,391,000	418,411,000
Veal	51,823,000	49,972,000	48,768,000
Pork and lard	723,277,000	679,746,000	675,942,000
Lamb and mutton ..	64,752,000	62,214,000	56,567,000
Total ...	1,326,571,000	1,215,325,000	1,199,688,000

Average dressed weight of cattle, calves, hogs and sheep increased above May, 1940 and April, 1941; averages for the first five months of the year were also below May averages. Average dressed weight of animals purchased during May:

	May, 1941 lbs.	Apr., 1941 lbs.	May, 1940 lbs.
Cattle	539.11	537.67	528.77
Calves	103.67	96.09	97.67
Hogs	180.27	179.04	174.18
Sheep	41.83	43.40	39.91

Total cost to packers of livestock slaughtered in plants under federal in-

spection during May, 1941, with comparisons:

	Cattle	Calves	Hogs	Sheep	Tot.
	(In millions of dollars.)				
1941.....	78	9	85	13	186
1940.....	62	8	51	11	132
1939.....	60	8	53	10	132
1938.....	52	7	49	10	118
1937.....	55	8	49	11	123
1936.....	50	7	57	10	123
1935.....	52	6	45	10	114
1934.....	39	5	32	9	85
1933.....	32	4	42	7	85
1932.....	29	3	29	7	67

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during May, with comparisons:

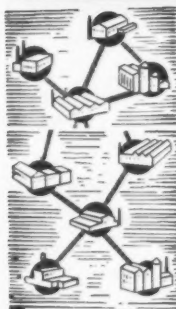
	Beef	Veal	Pork and lard	Lamb & mutton	Tot.
	(In millions of pounds.)				
1941.....	487	52	723	65	1,327
1940.....	418	49	676	57	1,200
1939.....	415	51	605	55	1,427
1938.....	388	50	459	62	958
1937.....	356	56	346	64	813
1936.....	404	49	449	47	949
1935.....	353	51	374	65	843
1934.....	434	59	700	47	1,241
1933.....	384	46	751	58	1,240
1932.....	324	39	676	55	1,094

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during June, by stations, as reported by the Agricultural Marketing service:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago ..	122,453	26,386	350,824	135,058
Denver ..	13,319	1,566	23,392	26,562
Kansas City ..	56,987	20,526	159,081	104,527
New York ..	11,114	84,647	183,648	269,825
Area ..	73,559	2,789	124,654	87,676
St. Louis ..	41,320	39,558	269,014	95,442
St. Paul ..	44,090	365	80,908	27,188
So. St. Paul ..	67,978	33,677	152,026	19,294
All other stations.	406,321	230,318	1,990,505	612,587
Total June ..	867,141	439,532	3,336,052	1,378,099
Total May ..	907,542	501,467	4,023,021	1,551,215
5-yr. av. (June 1936-40) ..	804,956	491,334	2,890,779	1,399,756
January ..	4,941,911	2,686,735	23,312,972	8,789,755
5-yr. av. (January June) ..	4,673,837	2,856,687	18,914,843	8,394,906

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NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 15, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:

Steers, good, 1025-lb.	\$ 11.25
Cows, medium	7.75@ 8.50
Cows, cutter and common	6.75@ 7.25
Bulls, good	9.00@ 9.50
Bulls, medium	8.25@ 8.75
Bulls, cutter to common	7.50@ 8.00

CALVES:

Vealers, good and choice	\$13.00@14.00
Vealers, common and medium	10.50@12.00
Vealers, culls	8.50@ 9.50

HOGS:

Hogs, good and choice, 192-lb.	\$ 11.65
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LAMBS:

Lambs, good and choice, 68-75 lb.	\$11.50@12.00
Lambs, common	9.50

Receipts of salable livestock at Jersey City public market for the week ended with July 12:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,289	1,465	424	3,340
Total, with directs	5,613	13,627	15,656	50,211
Previous week:				
Salable receipts	1,227	1,734	234	3,237
Total, with directs	5,594	15,641	15,128	40,126

*Including hogs at 41st street.

RECEIPTS AT 12 MARKETS

Receipts of salable and total cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during June:

	Salable Livestock		
	June, 1941	May, 1941	June, 1940
Cattle	697,512	648,860	575,320
Calves	145,857	156,817	158,136
Hogs	1,157,892	1,242,827	1,395,245
Sheep	654,281	805,942	713,716
	Total Livestock		
Cattle	745,170	713,246	623,107
Calves	185,462	194,414	205,861
Hogs	1,423,407	1,593,222	1,751,572
Sheep	917,422	1,066,204	933,862

RECEIPTS AT CHIEF CENTERS

Receipts for week ended July 12:

At 20 markets:	Cattle	Hogs	Sheep
Week ended July 12.....	188,000	392,000	223,000
Previous week	159,000	272,000	190,000
1940	212,000	401,000	276,000
1939	196,000	232,000	285,000
1938	248,000	275,000	291,000
At 11 markets:		Hogs	
Week ended July 12.....			326,000
Previous week			228,000
1940			358,000
1939			279,000
1938			223,000
1937			150,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended July 12.....	135,000	286,000	145,000
Previous week	111,000	197,000	115,000
1940	155,000	300,000	173,000
1939	137,000	237,000	165,000
1938	168,000	181,000	148,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, July 17, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$10.25@11.00	\$10.50@11.10			
140-160 lbs.	10.75@11.50	11.00@11.60	\$10.65@11.60	\$10.50@11.15	\$10.75@11.00
160-180 lbs.	11.25@11.75	11.50@11.75	10.75@11.40	10.85@11.50	10.90@11.00
180-200 lbs.	11.50@11.90	11.65@11.80	10.90@11.50	11.25@11.55	10.95@11.00
200-220 lbs.	11.50@12.00	11.65@11.80	11.25@11.50	11.25@11.60	10.95@11.00
220-240 lbs.	11.50@12.00	11.60@11.80	11.15@11.50	11.25@11.55	10.95@11.00
240-270 lbs.	11.40@11.75	11.20@11.75	10.90@11.40	11.00@11.25	10.75@11.00
270-300 lbs.	11.15@11.50	10.85@11.45	10.75@11.45	10.75@11.10	10.50@10.80
300-330 lbs.	10.90@11.25	10.80@11.15	10.65@11.00	10.65@10.85	10.45@10.65
330-360 lbs.	10.75@11.00	10.70@11.10	10.50@10.75	10.50@10.70	10.30@10.50

Medium:

160-220 lbs.	10.85@11.50	10.50@11.50	10.50@11.00	10.75@11.50	10.50@10.90
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SOWS:

Good and choice:

270-300 lbs.	10.60@10.75	10.35@10.50	10.10@10.50	10.35@10.50	10.00@10.10
300-330 lbs.	10.50@10.65	10.35@10.50	10.10@10.35	10.35@10.50	10.00@10.10
330-360 lbs.	10.40@10.60	10.25@10.40	10.00@10.35	10.25@10.40	9.80@10.10

Good:

360-400 lbs.	10.20@10.45	10.10@10.35	9.90@10.25	10.20@10.35	9.85@10.00
400-450 lbs.	10.00@10.25	10.00@10.20	9.85@10.25	10.10@10.30	9.60@ 9.75
450-500 lbs.	9.75@10.10	9.90@10.10	9.75@10.00	10.00@10.25	9.55@ 9.70

Medium:

250-300 lbs.	9.50@10.00	9.50@10.25	9.50@10.00	9.75@10.40	9.50@ 9.90
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.50@10.35	10.00@10.60			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	11.75@12.50	11.25@12.00	11.25@12.25	11.25@12.25	11.00@12.00
900-1100 lbs.	11.75@12.50	11.25@12.00	11.25@12.25	11.30@12.25	11.00@12.00
1100-1300 lbs.	11.75@12.50	11.00@11.75	11.00@12.25	11.25@12.25	10.75@12.00
1300-1500 lbs.	11.25@12.25	10.75@11.50	11.00@12.00	11.00@11.75	10.50@11.50

STEERS, good:

750-900 lbs.	11.00@11.75	10.50@11.25	10.65@11.25	10.50@11.25	10.00@11.00
900-1100 lbs.	10.75@11.75	10.75@11.25	10.65@11.25	10.50@11.25	10.00@11.00
1100-1300 lbs.	10.75@11.75	10.25@11.25	10.65@11.25	10.50@11.25	9.75@11.00
1300-1500 lbs.	10.75@11.50	10.25@11.00	10.50@11.00	10.25@11.25	9.75@10.75

STEERS, medium:

750-1100 lbs.	9.50@10.75	9.25@10.50	9.50@10.65	9.25@10.50	9.00@10.00
1100-1300 lbs.	9.50@10.75	9.25@10.25	9.50@10.65	9.25@10.50	8.75@ 9.75

STEERS, common:

750-1100 lbs.	8.00@ 9.50	8.00@ 9.25	8.00@ 9.50	8.00@ 9.25	7.75@ 9.00
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.75@12.25	11.25@11.75	11.00@11.75	11.25@12.00	10.75@11.75
Good, 500-700 lbs.	10.75@11.75	10.25@11.25	10.50@11.25	10.50@11.25	10.00@10.75

HEIFERS:

Choice, 750-900 lbs.	11.50@12.00	11.25@11.75	11.00@11.75	11.25@12.00	10.50@11.50
Good, 750-900 lbs.	10.75@11.50	10.25@11.25	10.50@11.00	10.50@11.25	9.75@10.50
Medium, 500-900 lbs.	9.50@10.75	9.00@10.00	9.25@10.50	8.75@10.50	8.50@ 9.75
Common, 500-900 lbs.	8.00@ 9.50	7.75@ 9.00	7.50@ 9.00	7.50@ 8.75	7.25@ 8.50

COWS, all weights:

Good	8.50@ 9.25	8.00@ 8.75	8.25@ 8.75	7.75@ 8.25	8.25@ 8.75
Medium	7.75@ 8.50	7.50@ 8.00	7.50@ 8.25	7.00@ 7.75	7.50@ 8.25
Cutter and common	6.25@ 7.75	6.25@ 7.50	6.50@ 7.50	5.50@ 7.00	6.25@ 7.50
Canner	5.25@ 6.50	5.00@ 6.25	5.00@ 6.50	4.75@ 5.50	5.25@ 6.25

BULLS (Ylgs. Excl.), all weights:

Beef, good	9.25@10.00	8.50@ 9.00	9.60@ 9.85	8.85@ 9.00	9.00@ 9.50
Sausage, good	8.50@10.00	8.50@ 9.00	9.35@ 9.75	8.85@ 9.00	8.75@ 9.25
Sausage, medium	8.50@ 9.50	7.75@ 8.50	8.75@ 9.50	8.25@ 8.85	8.25@ 8.75
Sausage, cutter and com.	7.50@ 8.50	7.00@ 7.75	7.75@ 8.75	7.25@ 8.25	7.25@ 8.25

VEALERS, all weights:

Good and choice	11.50@13.00	11.25@12.50	11.50@14.00	10.50@12.00	10.50@12.50
Common and medium	9.50@11.50	9.00@11.25	8.00@11.50	8.00@10.50	8.00@10.50
Cull	7.00@ 9.50	6.00@ 9.00	6.00@ 8.00	6.50@ 8.00	5.50@ 8.00

CALVES, 400 lbs. down:

Good and choice	8.50@10.50	8.50@10.50	9.00@11.00	9.00@10.75	8.50@10.00
Common and medium	7.50@ 8.50	7.00@ 8.50	7.50@ 9.00	7.50@ 9.00	7.00@ 8.50
Cull	6.50@ 7.50	5.50@ 7.00	5.50@ 7.50	6.00@ 7.50	5.50@ 7.00

Slaughter Lambs and Sheep:

SPRING LAMBS:

*Good and choice	11.40@11.75	11.00@11.50	10.75@11.25	11.00@11.25	11.00@11.35
*Medium and good	10.25@11.25	9.50@10.75	9.75@10.60	9.75@10.75	10.00@10.75
Common	8.50@10.00	8.50@ 9.25	8.50@ 9.75	8.50@ 9.50	9.00@ 9.75

YEARLING WETHERS (Shorn):

Good and choice	8.75@ 9.50	8.50@ 9.00	8.75@ 9.00	8.25@ 9.00	8.75@ 9.25
Medium	7.50@ 8.50	7.50@ 8.50	7.50@ 8.50	7.50@ 8.25	8.00@ 8.50

EWES (Shorn):

Good and choice	3.75@ 4.75	3.50@ 4.25	3.50@ 4.50	4.25@ 5.00	3.75@ 4.50
Common and medium	2.25@ 3.75	2.25@ 3.50	2.00@ 3.50	2.50@ 4.25	2.50@ 3.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 12, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,771 hogs; Swift & Company, 1,481 hogs; Wilson & Co., 5,828 hogs; Western Packing Co., Inc., 921 hogs; Agar Packing Co., 6,453 hogs; Shippers, 10,722 hogs; Others, 27,070 hogs.

Total: 37,151 cattle; 3,340 calves; 57,246 hogs; 7,294 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,615	603	4,041	5,846
Cudahy Pkg. Co.	1,631	515	1,663	3,195
Swift & Company	1,371	580	2,919	4,369
Wilson & Co.	2,285	724	2,112	3,615
Indep. Pkg. Co.	400	...
Kornblum Pkg. Co.	1,088
Others	3,066	130	2,251	3,260
Total	13,056	2,552	13,386	20,284

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,438	5,894	3,913	...
Cudahy Pkg. Co.	3,864	4,029	2,514	...
Swift & Company	3,443	3,383	2,544	...
Wilson & Co.	1,773	2,876	900	...
Others	8,097	...

Cattle and calves: Eagle Pkg. Co., 27; Greater Omaha, 88; Geo. Hoffman, 58; Lewis Pkg. Co., 345; Nebraska Beef Co., 385; Omaha Pkg. Co., 157; John Roth, 109; So. Omaha Pkg. Co., 491; Lincoln Pkg. Co., 252.

Total: 16,430 cattle and calves; 24,281 hogs; 9,871 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,081	1,618	7,658	7,839
Swift & Company	2,189	1,787	5,233	8,126
Hunter Pkg. Co.	1,190	54	8,779	1,125
Hell Pkg. Co.	3,008	...
Krey Pkg. Co.	3,179	...
Laclede Pkg. Co.	2,489	...
Sieloff Pkg. Co.	936	...
Shippers	2,769	2,066	15,927	3,118
Others	2,593	376	3,505	...
Total	10,822	5,931	50,715	20,208

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,596	301	7,137	8,301
Armour and Company	2,187	310	6,074	4,314
Others	1,461	68	1,236	300
Total	5,194	679	14,467	12,915

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,509	40	8,829	2,126
Armour and Company	3,471	51	8,780	2,090
Swift & Company	2,720	45	5,317	1,819
Shippers	5,654	24	4,888	1,433
Others	186	8	52	...
Total	15,540	168	27,866	7,468

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,370	856	2,404	1,534
Wilson & Co.	2,060	1,021	2,361	1,189
Others	279	21	1,664	...
Total	4,709	1,898	6,429	2,723

Not including 77 cattle and 2,194 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,905	363	2,481	3,278
Wichita D. B. Co.	19
Dunn-Ostertag	76	...	97	...
Fred. W. Dold	153	...	643	1
Sunflower Pkg. Co.	36	...	238	3
Excel Pkg. Co.	214
Others	854	...	438	324
Total	2,357	363	3,897	3,606

Not including 10 cattle, 204 calves, 446 hogs, and 133 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,353	153	1,584	4,812
Swift and Company	1,537	115	2,248	4,436
Cudahy Pkg. Co.	1,124	20	1,280	1,861
Others	2,457	254	1,464	8,069
Total	6,471	542	6,576	19,178

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,388	1,952	13,042	3,815
Cudahy Pkg. Co.	1,223	1,143	...	251
Rifken Pkg. Co.	780	21
Swift & Company	5,963	2,669	18,941	6,320
Others	4,965	1,670
Total	16,319	7,455	31,983	10,386

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan Co.	1,391	1,463	13,711	3,365
Armour and Company	830	240	2,413	...
Hilgemeier Bros.	10	...	1,206	...
Stumpf Bros.	134	...
Stark & Wetzel	88	40	700	...
Wabnitz & Deters	31	37	368	37
Maas Hartman Co.	34	13
Shippers	2,332	1,123	20,542	643
Others	665	228	215	207
Total	5,381	3,144	30,294	4,252

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,851	706	4,582	4,994
Swift & Company	2,740	685	2,140	9,141
Blue Bonnet Pkg. Co.	338	54	377	...
City Pkg. Co.	61	4	361	...
Rosenthal Pkg. Co.	53	6	3	...
Total	6,045	1,455	7,463	14,135

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	87	...	526
E. Kahn's Sons Co.	193	297	2,193	2,007
Lohrey Packing Co.	3	...	371	...
H. H. Meyer Pkg. Co.	23	...	3,138	...
J. Schlachter	114	198	...	87
J. & F. Schroth P. Co.	23	...	2,898	...
J. F. Stegner Co.	230	400	...	850
Shippers	150	53	2,290	6,513
Others	1,194	889	841	450
Total	1,930	1,849	11,731	9,638

Not including 935 cattle and 2,101 hogs bought direct.

RECAPITULATION

CATTLE

	Week ended July 12	Prev. week	Cor. week, 1940
Chicago	37,151	28,149	39,379
Kansas City	13,056	12,315	13,501
Omaha	16,430	15,540	16,866
East St. Louis	10,822	10,297	15,757
St. Joseph	5,194	4,975	5,031
Sioux City	15,540	13,864	15,983
Oklahoma City	4,709	3,817	3,931
Wichita	2,357	2,703	2,212
Denver	6,471	5,450	4,283
St. Paul	16,319	10,494	22,939
Milwaukee	2,935	2,307	3,171
Indianapolis	5,381	3,878	6,747
Cincinnati	1,930	1,429	2,373
Ft. Worth	6,045	5,698	5,221
Total	144,340	121,916	157,414

HOGS

	Week ended July 12	Prev. week	Cor. week, 1940
Chicago	57,246	38,912	70,092
Kansas City	13,386	9,991	11,265
Omaha	24,281	18,613	27,590
East St. Louis	50,715	33,350	52,612
St. Joseph	14,467	10,905	14,675
Sioux City	27,866	16,959	27,245
Oklahoma City	6,429	5,087	3,827
Wichita	3,897	3,784	2,469
Denver	6,576	4,780	4,783
St. Paul	31,983	17,921	41,828
Milwaukee	5,923	5,192	7,097
Indianapolis	39,294	26,375	45,385
Cincinnati	11,731	6,896	17,590
Ft. Worth	7,463	4,615	4,299
Total	301,257	203,388	330,557

SHEEP

	Week ended July 12	Prev. week	Cor. week, 1940
Chicago	7,294	3,948	14,514
Kansas City	20,284	13,728	17,327
Omaha	9,871	6,704	17,635
East St. Louis	20,208	22,111	25,871
St. Joseph	12,915	9,947	13,731
Sioux City	7,468	6,126	12,151
Oklahoma City	2,723	2,647	4,610
Wichita	3,606	2,561	2,295
Denver	19,178	16,731	32,616
St. Paul	10,386	5,249	12,753
Milwaukee	981	843	1,337
Indianapolis	4,252	2,055	5,837
Cincinnati	9,638	4,267	10,067
Ft. Worth	14,135	13,627	25,511
Total	142,939	110,544	190,255

*Cattle and calves. †Not including directs.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 24,393 cattle, 2,260 calves, 25,019 hogs and 1,353 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended July 11:

	Cattle	Hogs	Sheep
Los Angeles	5,090	3,081	764
San Francisco	625	2,550	10,445
Portland	1,910	2,525	2,250

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., July 7	15,331	842	13,933	3,314
Tues., July 8	7,899	1,012	19,783	3,437
Wed., July 9	10,192	770	20,396	6,954
Thurs., July 10	3,845	636	18,630	6,211
Fri., July 11	883	355	14,858	5,184
Sat., July 12	700	...	7,500	4,600

*Total this week 38,350 cattle, 3,615 calves, 95,100 hogs, 29,700 sheep. Prev. week 27,845 cattle, 4,154 calves, 60,376 hogs, 25,014 sheep. Year ago 42,111 cattle, 5,677 calves, 102,211 hogs, 39,585 sheep. Two years ago 36,011 cattle, 6,337 calves, 95,931 hogs, 36,319 sheep.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., July 7	3,453	34	2,394	...
Tues., July 8	2,259	...	2,003	17
Wed., July 9	2,968	104	2,053	152
Thurs., July 10	1,337	17	2,247	110
Fri., July 11	100	...	1,500	100
Sat., July 12	100	...

Total this week 10,117 cattle, 212 calves, 10,297 hogs, 397 sheep. Prev. week 7,022 cattle, 286 calves, 4,487 hogs, 211 sheep. Year ago 12,652 cattle, 548 calves, 13,691 hogs, 1,933 sheep. Two years ago 9,433 cattle, 516 calves, 6,683 hogs, 1,406 sheep.

*Including 1,245 cattle, 531 calves, 37,067 hogs and 22,900 sheep direct to packers.

†All receipts include directs.

July and Year Receipts

	July	Year	1940
Cattle	53,780	77,799	994,252
Calves	6,646	9,868	117,574
Hogs	171,065	2,499,132	142,313
Sheep	46,938	65,752	1,161,644

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 12:

CATTLE			
	Week ended July 12	Prev. week	Cor. week, 1940
Chicago ¹	25,861	20,197	28,551
Kansas City	15,008	14,291	16,181
Omaha ²	16,160	16,209	17,619
East St. Louis	8,053	6,968	10,134
St. Joseph	5,191	4,918	5,166
Sioux City	10,314	9,449	10,292
Wichita ³	2,934	3,075	2,925
Fort Worth ⁴	7,500	7,290	7,724
Philadelphia	1,949	1,861	1,907
Indianapolis	1,764	1,444	1,275
New York & Jersey City	9,409	7,566	8,902
Oklahoma City ⁵	6,684	5,605	5,898
Cincinnati	2,943	1,954	3,950
Denver	5,204	4,812	4,326
St. Paul	16,219	10,381	12,455
Milwaukee	2,828	2,305	3,143
Total	138,621	117,735	140,448

* Cattle and calves. † Not including directs.

HOGS			
	Week ended July 12	Prev. week	Cor. week, 1940
Chicago	81,915	68,363	92,533
Kansas City	34,101	29,617	21,382
Omaha	29,867	27,087	25,305
East St. Louis ¹	53,624	36,689	46,471
St. Joseph	13,256	11,379	13,717
Sioux City	28,403	21,455	27,568
Wichita	4,343	3,794	3,438
Fort Worth	7,463	4,615	4,396
Philadelphia	14,292	11,380	13,714
Indianapolis	13,844	11,084	18,291
New York & Jersey City	38,137	26,110	33,211
Oklahoma City	8,623	6,547	6,346
Cincinnati	12,851	5,376	16,232
Denver	5,820	5,832	4,596
St. Paul	31,983	17,921	41,828
Milwaukee	5,892	5,192	7,054
Total	384,414	292,436	376,685

¹ Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended July 12	Prev. week	Cor. week, 1940
Chicago ¹	6,320	3,561	14,421
Kansas City	20,284	13,728	17,327
Omaha	18,901	13,024	21,695
East St. Louis	16,163	15,137	20,745
St. Joseph	12,615	10,985	13,731
Sioux City	6,579	4,785	11,762
Wichita	3,739	2,561	2,295
Fort Worth	14,135	13,627	25,511
Philadelphia	3,475	2,954	3,362
Indianapolis	3,381	1,420	3,077
New York & Jersey City	64,948	50,222	59,471
Oklahoma City	2,723	2,647	4,610
Cincinnati	2,833	1,526	9,511
Denver	7,456	6,831	7,720
St. Paul	10,386	5,249	12,753
Milwaukee	861	836	1,335
Total	194,919	148,473	229,326

† Not including directs.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., July 17, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog market was strong early in the week but later slowed up, with prices 40@55c higher than a week ago, with the least advance on heavies.

Hogs, good to choice:			
160-180 lb.	\$10.10@11.00		
180-240 lb.	10.05@11.15		
240-300 lb.	10.70@11.10		
300-330 lb.	10.55@10.95		
330-360 lb.	10.40@10.80		

Sows:			
360 lbs. down.	\$10.10@10.35		
360-400 lb.	9.80@10.20		
400-500 lb.	9.60@10.00		

Receipts of hogs at Corn Belt markets for week ended July 17, 1941, were as follows:

	This week	Last week
Friday, July 11	34,600	Holiday
Saturday, July 12	26,200	27,700
Sunday, July 13	24,000	25,000
Tuesday, July 15	14,900	31,400
Wednesday, July 16	23,800	43,800
Thursday, July 17	27,600	22,400

Watch Classified page for bargains.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending July 12, 1941	10,731	2,837
	Week previous	9,217	2,861
	Same week year ago	7,943	2,285
COWS, carcass	Week ending July 12, 1941	573	956
	Week previous	434	707
	Same week year ago	1,437	1,187
BULLS, carcass	Week ending July 12, 1941	418	650
	Week previous	477	1,108
	Same week year ago	619	964
VEAL, carcass	Week ending July 12, 1941	12,829	972
	Week previous	11,434	940
	Same week year ago	11,293	1,248
LAMB, carcass	Week ending July 12, 1941	36,915	14,215
	Week previous	43,204	11,352
	Same week year ago	42,154	14,343
MUTTON, carcass	Week ending July 12, 1941	1,025	120
	Week previous	1,126	184
	Same week year ago	1,934	417
PORK cuts, lbs.	Week ending July 12, 1941	2,378,185	318,664
	Week previous	2,327,002	294,677
	Same week year ago	2,137,195	324,628
BEEF cuts, lbs.	Week ending July 12, 1941	324,676	...
	Week previous	377,152	...
	Same week year ago	385,196	...

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending July 12, 1941	9,409	1,949
	Week previous	7,566	1,961
	Same week year ago	8,902	1,907
CALVES, head	Week ending July 12, 1941	16,822	3,095
	Week previous	14,356	2,457
	Same week year ago	15,720	2,898
HOGS, head	Week ending July 12, 1941	34,980	14,292
	Week previous	26,110	11,380
	Same week year ago	33,211	13,714
SHEEP, head	Week ending July 12, 1941	64,948	3,475
	Week previous	50,222	2,954
	Same week year ago	59,471	3,362

Country dressed product at New York totaled 2,517 veal, no hogs and 33 lambs. Previous week, 1,410 veal, 5 hogs and 15 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter under federal inspection at 27 packing centers for week ending July 11 for all meat animals showed an increase over the previous week. The gain was sharp for cattle, hogs and sheep, and slight for calves. Hog slaughter at 569,781 head was 110,066 head above previous week's kill, though slightly under total last year.

Number of animals processed in 27 centers for week ended July 11:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	9,455	16,829	38,137	64,909
Phila. & Balt.	3,374	1,674	23,284	2,669
Ohio-Indiana				
Group ²	7,445	5,034	40,787	9,557
Chicago ³	29,172	5,042	81,915	39,966
St. Louis Area ⁴	10,194	5,500	53,624	29,242
Kansas City	15,738	5,047	34,101	20,606
Southwest Group ⁵	17,734	4,780	29,388	33,966
Omaha	17,948	609	29,867	23,205
Sioux City	10,733	125	28,403	8,387
St. Paul-Wis.				
Group ⁶	21,549	16,812	73,394	12,328
Interior Iowa & So. Minn. ⁷	17,608	4,362	136,991	42,198
Total	160,950	68,814	569,781	287,033
Total prev. week	128,616	67,236	459,715	225,962
Total last year	154,608	74,689	571,250	350,119

¹ Includes New York City, Newark, and Jersey City. ² Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³ Includes Elburn, Ill. ⁴ Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵ Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶ Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷ Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

STEERS			
	Week ended July 10	Last week	Same week 1940
Toronto	\$ 9.20	\$ 9.25	\$ 9.25
Montreal	9.00	9.25	9.00
Winnipeg	9.25	9.25	9.25
Calgary	8.75	8.75	7.75
Edmonton	8.50	8.50	8.25
Prince Albert	8.00	8.00	7.00
Moose Jaw	7.75	8.15	7.25
Saskatoon	8.75	8.25	8.00
Regina	8.75	8.00	7.50
Vancouver	8.10	...	7.75

VEAL CALVES			
	Week ended July 10	Last week	Same week 1940
Toronto	\$11.50	\$11.50	\$10.50
Montreal	10.00	10.50	9.00
Winnipeg	9.30	9.50	8.00
Calgary	9.50	9.00	7.50
Edmonton	8.50	9.00	7.50
Prince Albert	8.00	8.00	6.50
Moose Jaw	8.00	8.50	7.00
Saskatoon	8.50	8.50	7.00
Regina	9.00	9.00	7.50
Vancouver	9.00	9.00	7.00

HOG CARCASSES ¹			
	Week ended July 10	Last week	Same week 1940
Toronto	\$14.40	\$14.25	\$11.65
Montreal	15.00	14.75	11.75
Winnipeg	13.75	13.60	10.65
Calgary	13.25	13.25	10.00
Edmonton	13.40	13.00	10.35
Prince Albert	13.60	13.35	10.15
Moose Jaw	13.40	13.15	10.33
Saskatoon	13.50	13.25	10.15
Regina	13.45	13.20	10.33
Vancouver	14.20	14.10	...

¹ Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS			
	Week ended July 10	Last week	Same week 1940
Toronto	\$13.25	\$13.50	\$12.00
Montreal	12.50	12.00	12.00
Winnipeg	10.75	10.50	9.00
Calgary	11.50	11.25	8.50
Edmonton	10.25	10.00	8.50
Prince Albert	9.35	10.00	8.00
Moose Jaw	9.25	10.50	8.00
Saskatoon	9.00	11.00	7.75
Regina	9.00	10.00	8.00
Vancouver	12.00	...	9.50

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

SUPERINTENDENT, ASSISTANT SUPERINTENDENT, FOREMAN—now employed desires change. W-320, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WORKING SAUSAGE FOREMAN—makes all kinds of sausage and loaves. Use slow and fast cure. Figure cost. Capable of handling men. Married, age 42. Box W-326, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGEMAKER FOREMAN, EXPERT seeks position as working foreman. Thoroughly experienced all branches of provision industry. Willing to invest reasonable amount. Box W-327, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

SUPERINTENDENT: 18 YEARS actual experience in pork operations. Now employed, desires to make change. First class references. Box W-328, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

SALES MANAGER with inside experience. W-321, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: GENERAL SUPERINTENDENT small packing plant, southern Wisconsin. Must be capable handling slaughtering, sausage manufacturing, etc. Salary nominal. Age no obstacle. Give full information. Good opportunity for right man. Box W-329, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

JOBS

**ARE FOUND THRU
National Provisioner "Classifieds"**

Business Opportunities

ROUTH PACKING PLANT, Logansport, Indiana on Wabash River. Hog killing capacity, 800 daily; cattle killing capacity about 200 daily. Located just outside city limits. Downstream from city takes care all sewage. Equipped for sausage, boiled ham, smoked meats, etc. Two springs feed 50 degree water year around and two deep wells provide ample water during busy season. Very low electric rate. Two 250 h.p. steering boilers, excellent condition. 5 car siding. Ample ground. W-322, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE—Wholesale and Retail Meat Market in one of the best pay-roll towns in Montana. Well equipped sausage room. Also well equipped slaughter house with 30 acres of pasture. All livestock can be bought from local ranchers. Will sell cheap, because of other interests. Box 608, Livingston, Montana.

For Rent or Sale

Large modern brick packing plant, all machinery recently reconditioned. Has been idle only a short time. Located on two railroad sidings, in heart of industrial and farming section. Can be put into operation within eight (8) hours. Full particulars can be obtained by writing Center Coal Co., Indiana, Penna. Plant can be seen at any time.

SALESMAN wants machinery or supply line for established territory, well known, doing \$60,000 annually. W-323, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

INSPECT AT OUR SHOPS, 335 Doremus Avenue, Newark, N. J., our large stock of equipment, such as Meat Grinders, Stuffers, Kettles, Filter Presses, Lard Rolls, Tankage Dryers, Ice Breakers and Crushers, Mixers, Crushers and Pulverizers, pumps, etc. Send us your inquiries, we desire to serve you. What have you for sale? We buy from a single item to a complete plant. CONSOLIDATED PRODUCTIONS CO., INC., 14-19 Park Row, New York City, N. Y.

1—No. 38 Buffalo Silent Cutter reconditioned less than one year ago. Brand new 15 h.p. motor in use every day. Replacing with a larger one. F. O. B. Rochester, N. Y., \$450. Schrader's, 651-655 Plymouth Ave. N., Rochester, N. Y.

ONE USED BOSS hydraulic press, 24" piston, 36" stroke up to 5,000 lbs. pressure. Can use oil or water. Priced for immediate sale. C. Rice Packing Co., Covington, Ky.

Equipment Wanted

WANTED—200 or 300 lb. stuffer good condition. Also Hog meat loaf molds. Box W-325, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

You'll Get

RESULTS

with

National Provisioner "Classifieds"

• WATCH "NATURAL CASINGS" GO PLACES!

We salute the new Advertising Campaign driving home the PROVED FACT that Wieners in NATURAL CASINGS are 22% JUICIER!

OPPENHEIMER CASING CO.

CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**

Inquiries welcomed at all times

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



KINGAN'S RELIABLE

HAMS • BACON • LARD • SAUSAGE
CANNED MEATS • OLEOMARGARINE
CHEESE • BUTTER • EGGS • POULTRY

*A full line of Fresh Pork • Beef • Veal
Mutton and Cured Pork Cuts*

Hides • Digester Tankage

KINGAN & CO.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

BICZYJA

(Pronounced BE-CHI-YA)

— AND —
PRONOUNCED

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET

CHICAGO, U. S. A.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

GET THE BEST

ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

LEBANON BOLOGNA

MFR'D BY

PALMYRA BOLOGNA CO., INC.

PALMYRA, PENNA.

CLEAN
TASTY
WHOLE SOME



Liberty
Bell Brand

Hams - Bacon - Sausages - Lard - Scrapple
F. G. VOGT & SONS, INC., - PHILADELPHIA, PA.

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



CONSULT US BEFORE
YOU BUY OR
SELL

Domestic and Foreign
Connections
Invited!

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL

Carlots

Barrel Lots

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 402-10 West 14th St.

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY

East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM**

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

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Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

THE E. KAHN'S SONS CO.

CINCINNATI, O.

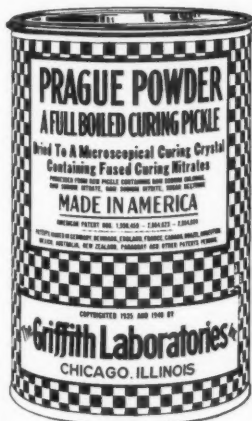
**"AMERICAN BEAUTY"
HAMS AND BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.

PRAGUE POWDER



Your high priced cuts make it necessary to get every pound of finished product on the market that your cuts can produce. Trim carefully—handle carefully—use a cure that does not cause shrinkage or shortening during the curing period. Use PRAGUE POWDER PICKLE. It firms up the Hams or Bacon. *It's a Dry Cure.*

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Mr. Packer: You have found that most of your friends are using PRAGUE POWDER as their curing salt. You have found them following the Griffith methods and the "Short Time Cure." You have found the artery pumping methods are making strong headway. You are convinced that "Prague Powder Cure," using Prague Powder Pickle for pumping, is extending its way into every ham curing establishment. If you do not use Prague Powder for SMOKED HAM CURE you are making a mistake in our opinion. Prague Powder is fast taking the place of raw nitrite and raw nitrate, or a mechanical mixture of these two. Prague Powder is a pre-prepared dried pickle. Its action as a cure is rapid, mild and mellow. We tell you it is better for all cures.

Oriental Dip—Transparent and Dust-Proof Dress Up Your Products



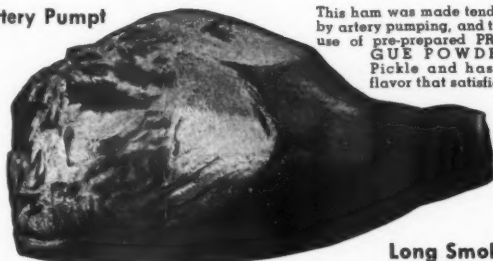
ORIENTAL DIP DUST-PROOF COATING

Heat "Oriental Dip" in a jacketed kettle to 155° F. Make your own kettle or let us make it for you. ORIENTAL DIP makes a shiny, strong, durable transparent coating on these loaves and many others.

DIP SUGGESTIONS

A lower temperature will give a thicker coat. A second dip will give a stronger coat. A cool dip will dry slowly. Meat temperature should be approximately 50° F. and the surface must be dry and free from fat particles. Protect against dust and flies.

Artery Pump



This ham was made tender by artery pumping, and the use of pre-prepared PRAGUE POWDER Pickle and has a flavor that satisfies.

Long Smoke

**Introducing a New Member
Why Not Make and Sell
Your Boiled Hams in Cans**

Spring and Summer opens a big demand for a ham in a "tin," so it can be carried, opened at camp, sliced and served cold—or heated in a field stand. Economical and convenient. You can make the "Cold Pack Ham." This ham is canned directly from the dry cellar, saving a shrinkage of 13 to 16%. When the ham, under our process, is cooked and registers an internal temperature of 155° it contains jelly that is useful.

COLD PACK



**Dress Up Your Meat Cuts . . . "Pep Up the Noonday Lunch"
Griffith's Has a Spice to Flavor Each Loaf**

**Many
Packers
Fail
to See
This
Wide
Open
Field
Where
Cold
Cuts
Can Be
Used**



**Ask Us for the Formula
We Have a Wonderful Minced Spice**

THE GRIFFITH LABORATORIES

1415-1431 WEST 37th STREET

CHICAGO, ILLINOIS

Eastern Factory: 37-47 Empire St., Newark, N. I.

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

**"MY FAMILY LIKES
DRY SAUSAGE, WINTER
AND SUMMER AND
I ALWAYS BUY
CIRCLE U!"**



AND there are thousands of women who do just that!

The excellent quality and flavor of Circle U dry sausage has won for it many friends. That, plus its established prestige over a period of years, is why Circle U offers a new source of increased profits for Packers, Wholesalers, Provisioners and Manufacturers.



**"LOTS OF MY
CUSTOMERS
SAY THAT!"**

Because we are specialists in our field, we can offer you the "tops" in product and consistent quality—without a large investment on your part. And we have a kind of dry sausage for every taste preference.

For more information on how the Circle U line can help you, write to

OMAHA PACKING COMPANY • CHICAGO



